

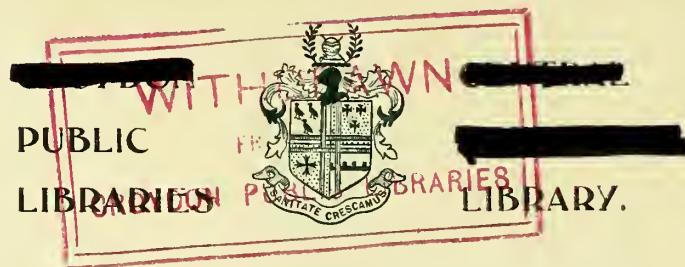
ALL
ABOUT
Gateaux

By

H.G.HARRIS and S.P.BORELLA.

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"ALL ABOUT CONFECTIONERY SERIES."

ALL ABOUT GATEAUX AND DESSERT CAKES



H. G. HARRIS and S. P. BORELLA

AUTHORS OF

"ALL ABOUT CONFECTIONERY SERIES OF HANDBOOKS"

OFFICES OF "THE BRITISH BAKER"

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DEDICATION.

To W. F. de B. Maclarem, Esq.,
Wit, Poet, and Publisher,

This Book is Dedicated.

His cheerful cynicism, gentle sarcasm, and whole-hearted helpfulness, have greatly endeared him to his sincere friends,

THE AUTHORS.

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ALL ABOUT GATEAUX AND DESSERT CAKES.

INTRODUCTION.

Gateaux making, once the province of the select few, is rapidly becoming general. It may be a long time before every confectioner will vie with his neighbours as to whom shall make the best week-end display, and the public make a tour of the confectioners' shops to select the dainty that most appeals to their individual taste for the Sunday dinner table, as is done in most Continental cities, but none the less a good display of tempting dessert cakes is becoming more and more a week-end necessity. The confectioner who by care and taste and by constant change pleases his public will reap a rich harvest. The day of the sixpenny and shilling cake, if not gone, is waning. The eye has to be pleased as well as the incessant craving for novelty satisfied. At present many folks want a shilling fancy cake, but it may be by-and-by the higher grade article will find more favour and a larger vogue.

In these pages will be found a large variety of types, beginning with the moderate priced, and leading on to more elaborate productions. It is desired that herein may be found a sufficiently comprehensive collection to enable the smart confectioner to make constant changes, and whilst he may find that certain types will be general favourites, and need to be, like the poor, always with us, others may appear at intervals only, making weekly changes.

The glacéing, whether used for masking entirely, or for tops only, must be perfectly done, for elaborate decoration will not atone for, neither will it be effective upon, a carelessly masked surface. Therefore the fondant or glacé must be carefully made and carefully used. Colours must be used with the greatest discretion. Delicate tints and effective contrasts must be aimed at, and must always be harmonious. The base for most of the gateaux will be some form of Genoese, although many other things will be shown to be available. All crumbs and cuttings from the Genoese should be carefully kept, because there are many ways in which they can be utilised.

Broken or faulty macaroons, of both almond and cocoanut sorts, should be crushed and sifted through coarse and fine mesh sieves, and kept ready for use in tins, as they will all be useful.

Finely chopped and browned almonds will be needed for some purposes, as will also finely filleted and flaked almonds, delicately browned to varying tints. Coarse cocoanut can also be lightly browned, and some upon occasion even coloured a pale green, but this will need to be always fresh, as cocoanut quickly becomes rancid. Crystallised violet and rose leaves are most useful, but it is not necessary to buy the full-sized flowers and petals, as the débris of both flowers are equally suitable and half the price.

Glacé fruits and fruit pastes of various sorts will all be useful, but they must be the best obtainable. Nuts, in addition to almonds and cocoanut, will be walnuts, avelines, chestnuts, and pistachio. Very small silver dragee will also be very useful. Two of the most

All about Gateaux and Dessert Cakes

important things will, however, be angelica and crème au beurre, and it cannot be too often insisted that these shall be of the best. Angelica should be a very pale green, and for preference drained, instead of either crystallised or glacé. The drained form is, however, seldom offered for sale, and of the two others, crystallised is preferable, as it is always necessary to wash the glacé sugar away before using.

Section I. will be devoted to the various forms of Genoese.

Section II. will be devoted to gateaux to be sold retail at one shilling each. They will all be simple in character, and must, of course, be produced to show a fair margin of profit. The decoration need not be elaborate, but it must be neat, and of such finish that it is attractive.

In suggesting a number of the gateaux which can be profitably made to sell at one shilling each, it will be inadvisable to confine a particular form of design to any one variety, therefore, whilst one type may be associated with a particular flavour, it will not be given a finally definite title, and the design, with suitable colours, may be interchangeable with other flavours. In making any of these showy shilling gateaux, the selling name may depend upon the flavour used upon that particular occasion, and what is here rightly called vanilla, if so flavoured, may at any time be, noyeau, almond, maraschino, orange, etc.

This rule will, of course, apply only to interchangeable forms and decoration, the definite types having always a definite nomenclature. For this section only therefore numbers will be used without final distinctive titles, even if a title be used in conjunction with a number.

In making square, or oblong, or fancy shapes, they are best cut from the sheet of genoese. Round or oval can be made in rings or moulds to save waste in cutting.



SECTION I.—GENOESE.

GENOESE PASTES (Various).

These pastes enter in their various forms into so many different goods, that it is advisable that the confectioner should familiarise himself with all types. It is proposed to give here a sufficiently comprehensive variety to cover all types necessary, and, after describing their method of manufacture, to refer to them by number, where it is advised that they be used for particular goods.

Governing the many varieties there are two distinct types, viz., egg mixtures, and butter mixtures, the former being the true Genoese, and the latter the variants of plain cake mixtures, which have chiefly been used by those without knowledge of the other and correct type. For some purposes the butter mixtures have the advantage of greater solidity, and sometimes appeal more to the British taste on that account. Confectioners should, however, always bear in mind that close, heavy mixtures, when cut up and glacéd, and sold at per piece, represent, weight for size, a cost out of all proportion to the relative continental comparisons.

It is important, however Genoese is made, that, as it must be kept from day to day, it should be kept under the best conditions. It must not be allowed to dry, and the paper upon whieh it is baked should not be taken off until it is to be cut up and used. Each confectioner must decide for himself the relative advantages of deep tin-lined drawers, boxes, and damp cloths, and, having decided, see that the arrangements are rigidly adhered to.

GENOESE, No. 1.

4 lbs. eggs (separated),	1½ lbs. flour (soft),
2 lbs. fine castor sugar,	1 lb. butter (melted)

Zest of two lemons.

Put the whites into a round copper egg-bowl, and beat up into a strong snow, adding the sugar gradually, and beating well into a solid meringue, knock out the whisk, stir in the yokes, previously well broken up and mixed with the lemon zest. Lightly stir in the flour, using a medium-sized spattle, and when nicely blended gently pour in the butter, previously melted and allowed to cool until only just liquid. Blend all together, but do not stir more than necessary. Scrape down the sides of the pan and the spattle with a piece of cardboard, and spread $\frac{3}{4}$ in. thick on prepared tin. The best tins are, of course, specially made to fit the size of the mixture, with edges all round, and they should be lightly buttered, and have a sheet of very fine thin manilla paper spread on the bottom only.

Pour the mixture on the tin, do not ladle it out in handfuls ; in fact, the hands should come as little as possible in contact with any of these mixtures. Spread quite evenly with a straight piece of cardboard, and bake in a sound oven—350 deg. Fahr. will do. When quite done it should be at least $1\frac{1}{2}$ in. thick, bold, and well rounded on the top, but it will

All about Gateaux and Dessert Cakes

subside a little when turned out. Have ready at hand a convenient-sized board, cover with a clean dry cloth, or dust well with cones, and at once carefully turn out of the tin on the board. As soon as cold enough, well cover and put away until set and fit to be handled.

This is a foundation mixture, and its successful making should be fully mastered before any of the more delicate forms following are attempted.

GENOESE, No. 2.

4½ lbs. eggs (separated),	2 lbs. flour (English patent),
12 yolks,	½ lb. ground sweet almonds,
2½ lbs. fine castor sugar,	2 lbs. butter (melted),
¼ pint orange-flower water (triple).	

Separate the eggs, put the whole of the yolks in a small pan with the orange-flower water, give them a good whisk together, and set them to get slightly warm. Put the butter to melt and become partly cooled after. Beat up the whites in a copper egg-bowl to a stiff snow, and gradually beat in the sugar to make a very stiff firm meringue. Give the yolks a further slight beating, and carefully but thoroughly blend with the meringue. Gently stir in the almonds and flour (twice sifted), and last of all pour in the melted butter gradually, and blend all together. The yolks can be gently stirred in with the yolk whisk, which must then be knocked out. The flour and butter must both be mixed with a spattle or wooden spoon.

Scrape down the sides and the spattle with a piece of cardboard, and pour the mixture $\frac{3}{4}$ in. thick into prepared tins, the bottoms only being papered. Spread evenly with the cardboard, and bake in oven about 350 deg. Fahr.

This Genoese, which is suitable for the very highest-class work, is sometimes liable to blister from air being underneath either the mixture or between the paper and the tin. The blister will collapse by bringing the sheet to the oven mouth, but it never recovers the drop, and must be avoided as carefully as possible. The way to do this is to be quite certain that confined air is not present. Carefully, but lightly, grease the tins, and set the papers on them without any air bubbles underneath. In placing the mixture on the papers pour it on in a continuous stream, so that air bubbles are not formed by dropping a portion of the mixture on top of the previous portion.

Turn out when quite done on boards prepared either by covering with a cloth or by well dusting with cones. When cold, well cover and keep in condition until needed to be cut up.

In the winter or very cold weather the melted butter may be used a little warmer than in summer weather. When the other materials are very cold they are apt to set the butter before it can be thoroughly mixed.

GENOESE, No. 3 (Margherita).

This title has no reference to the well known butter substitute. It is an honoured feminine title and is universally applied to this high-class form of Genoese in the whole of Southern Europe.

28 yolks of eggs,	12 ozs. flour,
4 eggs,	5 ozs. fecula (or arrowroot)
1 lb. 5 ozs. fine castor sugar,	8 ozs. fine butter (melted),
2 tablespoonfuls of maraschino.	

Set the butter to melt and get cooled, but still liquid. Sift the flour and fecula together. Put the yolks, eggs, sugar, and maraschino together in a copper egg-bowl, set the bowl

Genoese

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on a pan of hot water, and with a whisk beat up together until the mixture reaches 120 deg. Fahr., then remove from the warm water and beat until quite cold and firm. When it is ready, if the finger be dipped into the mixture it will hardly run off. Now knock out the whisk, scrape down the sides of the pan with a piece of cardboard, and gently stir in the sifted flour and fecula, using a small spattle. When nearly mixed, slowly pour in the melted butter and blend carefully together. This mixture is generally used for baking 1 in. thick in fancy-shaped flat moulds, rings, squares, oblongs, etc., for making separate gateaux, or it may be spread $\frac{3}{4}$ in. thick in a sheet for cutting up in any desired form. Bake in oven 350 deg. Fahr. to a delicate colour, and turn upside down on prepared boards.

GENOESE, No. 4 (Marzipan).

40 yolks of eggs,	8 ozs. flour (English patent),
8 eggs,	12 ozs. ground sweet almonds,
10 whites of eggs,	8 ozs. fine butter (melted),
1 lb. fine castor sugar,	zest of two lemons,
$\frac{1}{8}$ of a pint of water.	

Set the butter to melt and become cooled, put the yolks, the eggs, $\frac{3}{4}$ lb. of the sugar, the zest and water into a copper egg-bowl, and beat up well together cold. When quite light, let it rest a little, whilst you beat up in another pan the whites and the remaining 4 ozs. of sugar into a firm meringue. Gently stir the sifted flour and almonds into the beaten yolks, then add the melted butter, and lastly, gently, but thoroughly, stir in and blend the beaten whites, using a spattle for all the blending. Scrape well down with a piece of cardboard, and pour on prepared tins, spreading $\frac{3}{4}$ in. thick with a straight-edged piece of cardboard. Bake to a delicate colour in an oven 350 deg. Fahr., and when done turn over on prepared boards.

This mixture is suitable for delicate gateaux and various forms of petits-fours glacés, and under favourable conditions will keep moist a considerable time.

GENOESE, No. 5 (Turin).

3 lbs. eggs (separated),	$1\frac{1}{4}$ lbs. flour (English patent),
12 yolks extra,	1 lb. ground sweet almonds,
$1\frac{3}{4}$ lbs. fine castor sugar,	$1\frac{1}{4}$ lbs. fine butter (melted),
2 tablespoonfuls noyeau (liqueur).	

Melt the butter and set on one side to cool, separate the eggs and set the yolks, including the extra twelve, in a copper egg-bowl with 1 lb. of the sugar and the liqueur. Beat all together cold until as light as possible. Let it stand a little, whilst you beat up the whites and remaining $\frac{3}{4}$ lb. of sugar into a firm meringue, into which gently stir the flour. Now mix into the beaten yolks, the almonds, and then the melted cooled butter, and then gently, but thoroughly, blend the contents of the two pans together with a spattle. Scrape well down and spread $\frac{3}{4}$ in. thick on papered tins, and bake carefully in oven 350 deg. Fahr. When done, turn out on prepared boards, and when cold well cover until needed to be cut up.

This is a very rich mixture, and will need great care in handling to get it as light as it should be, when made successfully it is worth all the care taken.

All about Gateaux and Dessert Cakes

GENOESE, No. 6 (Coffee).

3 lbs. eggs (separated),	8 ozs. ground sweet almonds,
1 lb. fine castor sugar,	8 ozs. sponge-cake crumbs,
8 ozs. flour (English patent),	1 lb. fine butter (melted),
	$\frac{1}{8}$ pint essence of coffee.

Separate the eggs, and put the yolk and the essence of coffee together in a small pan, whisk them well together, and set in a place where they will get very slightly warm. Melt the butter and allow the first heat to go off, so that it remains about 70 deg. Fahr. Well sift the flour and mix together with the sponge crumbs and the ground almonds.

Now put the whites into a copper egg-bowl and beat up to a very firm snow, beat in the sugar a little at a time, and make your meringue as solid as possible. The whites must be very good, the bowl and whisk particularly clean, and the finished meringue must be good, or the batter will not be successful.

When the whites are very solid knock out the whisk and with a spattle mix the yolks and coffee gently but thoroughly in, shake in the mixed flour, almonds, and crumbs, stir them in carefully, and lastly pour in gradually the melted butter, and blend all together. Scrape down the sides and pour on papered tins, spreading $\frac{3}{4}$ in. thick with a piece of cardboard and bake in oven 350 deg. Fahr. to a delicate colour, but thoroughly soak. Turn out on prepared boards, and keep carefully covered until required for cutting up. This is a beautiful mixture, but requires great care. It is useful for gateaux and decorated Genoese, as well as for petits-fours glacés.

Be careful to choose a good brand of coffee essence. There are several good ones available, but many bad ones.

GENOESE, No. 7 (Chocolate).

3 lbs. eggs (separated),	8 ozs. sponge-cake or Genoese
1 lb. fine castor sugar,	crumbs (fine),
4 ozs. flour (English patent),	1 lb. of butter (melted),
8 ozs. ground sweet almonds,	4 ozs. pure block cocoa,
	1 oz. vanilla sugar.

Place the yolks in a small, clean hand-bowl, break down with a whisk, and set in a warm place. Put the butter in a basin to melt, let it lose its first heat, but keep it fairly warm. Melt the cocoa slowly, without getting too hot. Sift the flour and mix with the ground almonds and sponge-cake crumbs, which should be as soft as possible.

Place the whites in a copper egg-bowl, and beat up very firm ; add the sugar a little at a time, and beat quite stiff and solid, and then beat in the vanilla sugar. Knock out the whisk from meringue, give the yolks a further slight beating, pour them into the whites and sugar, and gently mix with the yolk whisk. Knock out the yolk whisk, and complete the mixing with a spattle. Lightly stir in the mixed flour, almonds, and crumbs, and then, whilst using the right hand to do the mixing, take the bowl of melted butter in the left hand, gently pour in at one side, and get an assistant to pour in the melted cocoa, so that butter and cocoa blend together as you stir them gently into the mass. Great care is necessary in blending, or an otherwise well-beaten mixture may be spoilt for want of a little care at the finish. Pour the mixture on to a prepared papered sheet, and spread $\frac{3}{4}$ in. thick. Do not touch with the hand, but use a piece of stiff cardboard for scraping the pans, and also for spreading evenly in the sheet. Bake in oven 350 deg. Fahr. Suitable for fancy gateaux, petits-fours glacés, and fancy Genoese.

Genoese

GENOESE, No. 8 (Chocolate).

3 lbs. eggs (separated),	$\frac{1}{2}$ lb. butter (melted),
1 lb. 6 ozs. fine castor sugar,	5 ozs. cocoa powder (pure),
1 lb. flour (soft),	1 oz. vanilla sugar,

Sift the flour and the cocoa powder together. Set the butter to melt and become almost cold. Put the whites in a copper egg-bowl and beat up as firm as possible. Add the sugar and the vanilla sugar, mixed, a little at a time, and beat quite solid. Break down the yolks with a small whisk or spattle, pour them into the whites and gently blend, knock out the whisk, and with a spattle gently mix in the flour and cocoa powder, and last of all stir in the melted butter, mixing no more than is necessary for blending. Pour on a prepared papered sheet, and spread $\frac{3}{4}$ in. thick, using a piece of stiff cardboard for scraping out pans and spreading the sheet. Bake in an oven 350 deg. Fahr., and when done turn out on to prepared board and cover carefully until wanted for cutting up. This mixture is a little lighter and not so rich as the preceding one, and therefore a more economical one for cutting up for fancy Genoese and gateaux.

GENOESE, No. 9 (Chocolate).

1 pint of whites,	1 lb. 4 ozs. of flour (English patent),
Yolks from the eggs,	
1 lb. 6 ozs. of fine castor sugar,	1 lb. fine butter (melted),
	4 ozs. of cocoa powder (pure),

1 oz. vanilla sugar.

Sift the flour and cocoa powder together. Set the butter to melt and become cool. Separate the eggs and put the yolks into a basin, and break them up well with a spattle. Put the whites in a copper egg-bowl, and beat up as firm as possible, and when solid beat in the sugar a little at a time until you have a firm meringue. Knock out the whisk, and stir in the yolks lightly. Shake in the flour and cocoa and blend together. Last of all, pour in the butter and gently mix into the whole. Handle as lightly as possible, and whilst the butter must be thoroughly blended, avoid over-mixing. Pour the batter on a prepared papered plate, and spread $\frac{3}{4}$ in. thick, using cardboard for scraping out all pans, as well as for spreading. Bake in an oven 350 deg. Fahr., and when quite done turn out on a prepared board, and when cold cover up until needed for cutting up.

This Genoese can also be baked in rings or other shapes, and is suitable for small dessert cakes, gateaux, etc., as well as for decorated Genoese.

GENOESE, No. 10 (White).

$1\frac{1}{4}$ pints whites of eggs,	6 ozs. fecula (or cornflour),
1 lb. 6 ozs. castor sugar,	8 ozs. of butter (melted),
1 lb. flour (English patent),	$1\frac{1}{2}$ ozs. vanilla sugar,
	1 teaspoonful cream of tartar.

Sift the flour and fecula together very lightly. Set the butter to melt and become almost cold. Put the whites into a copper egg-bowl and beat up as light as possible, adding first the cream of tartar and then the sugar a little at a time, thoroughly beating in. When quite solid add the vanilla sugar, and beat that in also. Knock out the whisk, and with a good-sized spattle stir in the flour and fecula, beating it well and vigorously

All about Gateaux and Dessert Cakes

into the meringue. Then gently mix in the melted butter, being careful that it is fully blended. Pour on a prepared plate, the sides being quite dry and the bottom covered with a paper lightly buttered on both sides. Spread $\frac{3}{4}$ in. thick, and bake in oven 350 deg. Fahr. to a delicate colour.

To obtain the best results with this mixture it should be baked in a tin nearly 2 in. deep, with a lid, like a cream bun tin, only the lid should be perforated rather freely to allow the bulk of the steam to get away, whilst leaving enough behind to give a thin, almost colourless crust. This mixture, if not very carefully beaten at the flour stage and extra care taken with pouring on tin as well as the laying on of the buttered paper, is apt to blister. It is, however, of such perfect texture and colour, if properly made, that it is worth a few failures at first.

GENOESE, No. 11 (Rose).

$2\frac{1}{2}$ lbs. eggs (separated),	$\frac{1}{2}$ lb. ground sweet almonds,
$1\frac{1}{4}$ lbs. fine castor sugar,	$\frac{3}{4}$ lb. fine butter (melted),
1 lb. flour (English patent),	$\frac{1}{2}$ gill rose-water,

A little liquid carmine.

Separate the eggs, put the yolks in a basin with the rose-water and give the mixture a little beating. Put the whites in a copper egg-bowl, and beat as light as possible. Add the sugar a little at a time and beat well until you have a solid meringue. Colour this with a few drops of liquid carmine. Again slightly beat the yolks and rose-water (preferably done by some assistant whilst you are beating the whites), and gently stir into a meringue. Knock out the whisk, and gently stir in with a spattle the flour and almonds, sifted and mixed together, and last of all pour in slowly the melted butter, which has been allowed to get nearly cold, and mix just sufficiently to blend the whole. Pour on a prepared papered plate, and spread $\frac{3}{4}$ in. in thickness, using a piece of cardboard for scraping and spreading, and bake in oven 350 deg. Fahr. to a delicate colour. Turn out on a prepared board, and when cold well cover and keep in a cool place until required for cutting up.

Great discretion must be used in colouring the meringue. Whilst it must be remembered that the yellow of the yolks will greatly tone down the pink of the carmine, you will find that the colour will be accentuated when the flour and almonds are added, and also that the resultant colour after baking will be considerably deeper than the apparent colour of the raw mixture. The method given above is the usual form of handling, but a finer and more even vesiculation can be obtained by blending the yolks, rose-water, and melted butter, and beating them into a sort of soft cream, and adding them after the flour and almonds have been stirred into the meringue. Extra care is, however, necessary, and although the careful, thinking operator can manage the latter and better method, the slap-dash, careless one, generally fails.

If liquid carmine, dissolved in a highly dilute liquid ammonia, is used, it is well to use a little lemon juice as a re-agent to brighten the carmine before mixing it with the beaten whites.

This Genoese is suitable for fancy Genoese, for sandwiching, for Gateaux Russe, and many other purposes, and will keep moist a reasonable time if properly protected.

GENOESE, No. 12.

2 lbs. fine butter,	3 lbs. flour (2 lbs. English patent,
2 lbs. fine castor sugar,	1 lb. cornflour),
$2\frac{1}{2}$ lbs. eggs,	$\frac{1}{4}$ oz. of powdered ammonia,
$\frac{1}{4}$ pint of milk,	2 tablespoonfuls chartreuse.

Genoese

Put the butter into a copper egg-bowl and work it down a little, add the sugar, the ammonia, very finely powdered, and the chartreuse, and beat up as light as possible. Beat in the eggs a few at a time, and when all are in, mix the milk, and last of all the flours, well sifted together. Mix thoroughly, and spread $\frac{3}{4}$ in. thick on prepared papered tin; spread evenly with a sheet of cardboard, and bake in oven 360 deg. Fahr. to a rich but delicate colour. Turn out on prepared board, and leave the paper intact until ready to cut up. This mixture, which is suitable for all forms of fancy Genoese and various gateaux, is much lighter if made in larger quantities in a machine and not touched by hand until finished mixing.

GENOESE, No. 13

2 lbs. fine butter,	1 pint of yolks,
2 lbs. coarse granulated sugar,	2 $\frac{1}{4}$ flour (English patent),
1 pint of eggs,	$\frac{1}{2}$ lb. ground sweet almonds,
2 tablespoonfuls kirsch.	

Put the eggs and yolks, together with the sugar and the kirsch, into a copper egg-bowl, make them slightly warm over a pan of hot water, and beat up until quite cold and moderately stiff, so that when you dip your finger into the batter it will hardly run off. Put the butter into an egg-bowl, warm it a little, and when well rubbed down add the ground almonds and 1 lb. of the flour. Beat up until very soft and light, and then carefully blend a little at a time the beaten eggs and sugar. It must be understood that these two batters are to be blended only, not beaten. Pour in a little of the egg-batter and work it in gently, then a little more, and as the whole gets softer and softer the blending will be done with very little handling. Last of all, gently stir in the balance of the flour, scrape down the sides of pan with a piece of cardboard, and pour on your prepared papered sheet or sheets and spread about $\frac{3}{4}$ in. thick and bake in oven 350 deg. Fahr. to a delicate bright colour. When done, turn out on a cloth-covered or cone-dusted board, and when cold cover up and put away in a cool place until required for use.

This Genoese is suitable for fancy Genoese, gateaux of various sorts, and the better form of glacés. It cuts clean, and has a free, open vesiculation, and is economical in use.

GENOESE, No. 14 (Common).

1 $\frac{1}{2}$ lbs. butter,	$\frac{1}{4}$ oz. powder,
2 $\frac{1}{2}$ lbs. fine castor sugar.	Zest of 1 lemon,
2 $\frac{1}{2}$ lbs. eggs,	3 drops oil sweet almonds
2 $\frac{1}{2}$ lbs. flour (English patent),	Very little milk.

Sift the flour and powder together; put the butter, sugar, oil of almonds, and lemon zest into an egg-bowl, and beat up as light as possible. Add the eggs a few at a time, and beat well in. If the batter shows signs of disintergrating or curdling, as it may do on account of the small proportion of butter to eggs and sugar, warm it slightly and continue beating it until it resumes its creamy appearance. Add a few tablespoonfuls of milk and lightly but thoroughly stir in the flour to make a soft smooth batter. Prepare a sheet or sheets, according to size, by lightly buttering and flouring, tapping away all superfluous flour, set upsets or a light wooden frame around, and pour on the batter spreading it evenly $\frac{3}{4}$ in. thick. Do this with a sheet of cardboard. Bake in an oven 380 deg. Fahr. to a delicate golden colour, and as soon as done run a knife carefully round the edges, remove the frame or upsets, and turn over on to a cloth-covered board. If properly made the sheet will come away quite clean, and when cold can be covered and put away until wanted to be cut up into fancy penny Genoese or cheap fancy cakes.

All about Gateaux and Dessert Cakes

GENOESE, No. 15 (D'Amande).

2 lbs. fine butter,	1½ lbs. flour (English patent),
2 lbs. fine castor sugar,	1 lb. ground sweet almonds,
2½ lbs. eggs,	2 tablespoonfuls noyeau.

Put the butter in an egg-bowl with the sugar and noyeau, beat up as light as possible, keeping the mixture warm and soft, add the eggs a few at a time, beating them well in. If there should be any signs of curdling, warm the mixture slightly and beat until smooth and creamy. Sift the flour and mix with the ground almonds and lightly mix into the batter. This mixture will be very rich and rather close, and must therefore be spread a little thicker than a lighter one if the same thickness is desired— $\frac{3}{4}$ in. will give, after baking, about $1\frac{1}{4}$ in. thickness, so the thickness can be graded to suit the desired result. The baking sheet must be slightly greased and papered on the bottom only with thin glaze paper. When done turn out on prepared board and keep in cool damp place until required to be cut up. This is especially suitable for fine gateaux and dessert cakes, and for small petits-fours glacés. Bake in oven 325 deg. Fahr.

GENOESE, No. 16 (Chocolate).

2 lbs. fine butter,	$\frac{3}{4}$ lb. ground sweet almonds,
2½ lbs. fine castor sugar,	8 ozs. cocoa powder (pure),
2½ lbs. eggs,	1 oz. vanilla sugar,
1¾ lbs. flour (English patent),	2 tablespoonfuls of milk.

Sift the cocoa powder with the flour. Beat up the butter and sugar and vanilla sugar as light as possible, keeping the mixture soft. Beat in the eggs a few at a time, and should any signs of curdling appear, slightly warm the batter and beat again until soft and creamy. Well mix in the almonds and then the milk, and last of all stir in the flour and cocoa, well blending together. This mixture will be rather close, so will not come up quite so much as the egg mixtures, and the thickness must be three-fifths of the intended thickness after baking. Spread on prepared papered plate, and smooth the surface with a piece of cardboard, which can also be used for scraping out the pan. When done turn out on prepared board and keep in cool damp place until needed to be cut up. Will need oven 350 deg. Fahr. This Genoese is suitable for fine gateaux, dessert cakes, decorated Genoese, and petits-fours glacés.

GENOESE, No. 17 (Walnut).

2 lbs. fine butter,	2¼ lbs. flour (English patent),
2 lbs. fine castor sugar,	½ lb. finely chopped walnuts,
2½ lbs. eggs,	1 oz. vanilla sugar,
	$\frac{1}{4}$ oz. powder.

Chop the walnuts very finely, and pass through an eight-mesh sieve, and re-chop any that do not pass through. Sift the flour and powder together, beat up to butter sugar, and vanilla together as light as possible keeping them soft. Add the eggs a few at a time, beating them well in. Avoid the mixture curdling at all, by occasionally warming it if necessary. When all the eggs are beaten in, stir in the chopped walnuts, and last of all the sifted flour and powder.

This mixture, which is intended to make Walnut Gateaux, can be baked in round shallow rings or square frames, or can be baked in the sheet, as for other Genoese. It is

Genoese

also very useful for cutting out as fancy Genoese, in which case it is best to cut from the sheet form. If spread $\frac{3}{4}$ in. thick on papered plate, it will be nearly $1\frac{1}{2}$ in. thick when baked, and must be carefully kept in cool place until needed to be cut up. Oven at 350 deg. Fahr. will be suitable.

GENOESE, No. 18 (Aveline).

3 lbs. eggs (separated),	1 lb. 2 ozs. flour (English patent),
6 extra yolks,	$\frac{1}{2}$ lb. Spanish nuts,
$1\frac{1}{2}$ lb. fine castor sugar,	2 ozs. ground bitter almonds,
	$\frac{3}{4}$ lb. fine butter (melted).

First blanch the Spanish nuts by placing on a wire in the oven for a few minutes to get warm, and then rubbing to remove the skins. This should be done the previous day so that the nuts may become quite cold again. Grind, grate, or chop these very fine, and mix with the ground bitter almonds ready for use.

Set the whites in a copper egg-bowl and beat up as firm as possible ; beat in the sugar a little at a time until quite solid. Break down the yolks and stir into the mixture. Knock out the whisk, and with a spattle mix in the flour and the nuts and almonds, and last of all slowly pour in the butter, which should be melted, but almost cold, and blend thoroughly. This mixture is best spread very thinly on prepared papered plates, and two or more sheets sandwiched together with praline paste or jam, for cutting up into fancy dessert cakes, gateaux, or decorated Genoese, as well as petits-fours glacés.

If baked in the thin form an oven at 400 deg. Fahr. will be suitable. If in the thicker sheets, 340 to 350 deg. Fahr. will be hot enough.

GENOESE, No. 19 (Viennois Roll).

3 lbs. eggs (separated),	2 ozs. ground bitter almonds,
$1\frac{1}{2}$ lbs. fine castor sugar,	10 ozs. butter,
1 lb. 2 ozs. flour (English patent),	2 tablespoonfuls kirsch.

First of all prepare two baking sheets 29 by 16. Let them be very clean and then butter them all over. Spread on each a sheet of thin glazed paper, entirely covering the plates, and extending up at the edges half the width of the edges of the plates. Well butter the paper on top. Use a small, thin upset at the end of each plate. Put the whites into a small copper egg-bowl, and beat up very firm, beat in the sugar a little at a time, until quite solid. Break down the yolks with the kirsch and stir into the whites. Knock out the whisk, and with a spattle mix in the flour and bitter almonds, and last of all the melted butter, which should be only just warm. Blend well together, and scrape down the pan and spattle with a piece of cardboard. Pour the mixture equally on the two papered plates, and spread very thinly over the entire surface, allowing just room at the ends for the upsets. Be careful that the mixture is the same thickness over the entire surface. This should be assured by using either a small straight edge or a piece of cardboard. Bake in an oven 400 deg. Fahr. to a bright golden colour. When done remove the upsets, and at once turn over on a small thin sack spread over the table. Let the sheets rest until nearly cold before removing the papers. These should be loosened at the sides first, and then carefully pulled off entire. Place them on one side, as they will be needed. Spread each sheet with a thin layer of very bright raspberry jam, and roll up as for Swiss roll, the longest way of the sheet. Roll closely, and see that the

All about Gateaux and Dessert Cakes

closings are at the bottom, that they may adhere and conform to the shape of the rolls. Now take the sheets of greased paper, and reversing them, so as to have the smoother surface next to the rolls, roll up tightly, and, thus protected, put away until next day to get set and fit for cutting up.

Next day, to cut up these rolls into 2d. pieces for sale, carefully unroll the papers, and with a sharp, thin knife divide each roll into twenty-four pieces or more, according to the size desired. Mask one side with a little bright, hot apricot jam, and when all are coated use a little very thin fondant or water icing, and coat each one over the apricot jam, using a small palette knife for the purpose. Pass into the oven for a few seconds to set the sugar, which should then be almost transparent, showing clearly through the glacé the colour of both roll and raspberry jam. Dish each one on a tiny dish paper, and you will have a most attractive addition to your counter display.

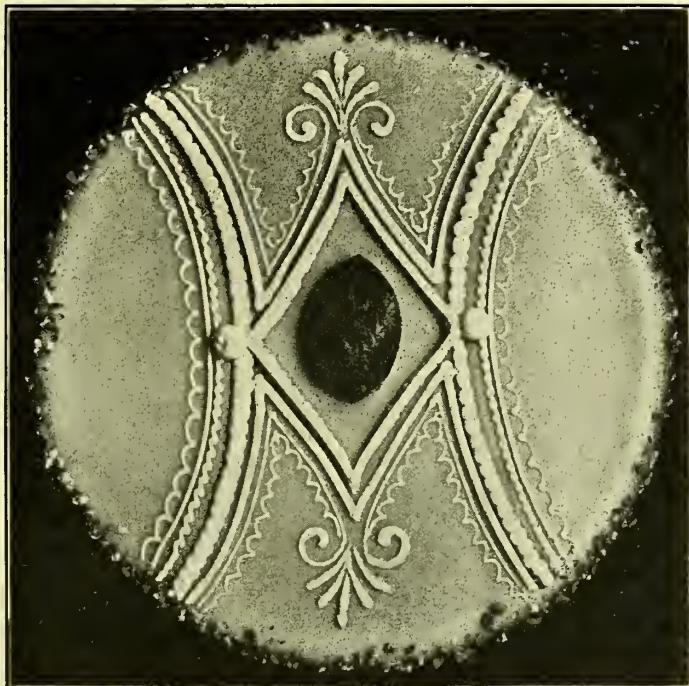
The various types of Genoese paste given above practically cover the varieties needed for all forms of gateaux, dessert cakes, fancy Genoese, and petits-fours glacés, and if carefully made and used with discretion, every one of them will give good results and margins of profits.

In all cases strong flours must be avoided ; they will bind the mixtures and nullify all the work put in to obtain lightness. They are also a fertile cause of blistering. English patents of good brands will be almost always found suitable.

Melted Butter.—The temperature at which this must be used will vary a little with the heat of the bakery, and materials, consequent upon outside influences. In very cold weather, with cold materials, for instance, it would be unwise to use the butter only just liquid ; the coldness of the batter would set the butter before it was properly blended. During warm weather, when materials are at a higher temperature, there is no danger, and butter too warm would mean breaking down a lot of the lightness. The happy mean must, of course, be decided by each operator, and upon his judgment will depend the meed of success achieved.

Powder.—Where this is mentioned in any of the foregoing recipes, the ordinary formula of 2 parts cream of tartar, 1 part bicarbonate of soda, and 1 part finely ground rice, is intended to be used.

SECTION II. ONE SHILLING GATEAUX.



No. 1.

NO. 1.—VANILLA FLAVOUR.

Make a batch of Genoese No. 14. Scale into papered shallow rings 5 inches in diameter, the weight to be 8 oz. to 9 oz. each. Bake in oven 380 deg. to 400 deg. F., and turn upside down in the rings whilst warm, on a cloth-covered board or wire. When cold, strip off the paper and split with sharp knife; sandwich with apricot jam after sprinkling each cut surface with simple vanilla syrup, made by boiling $2\frac{3}{4}$ lbs. of sugar and 4 oz. of vanilla sugar with one quart of water. This syrup can be made and stored in bottles ready for use for many purposes.

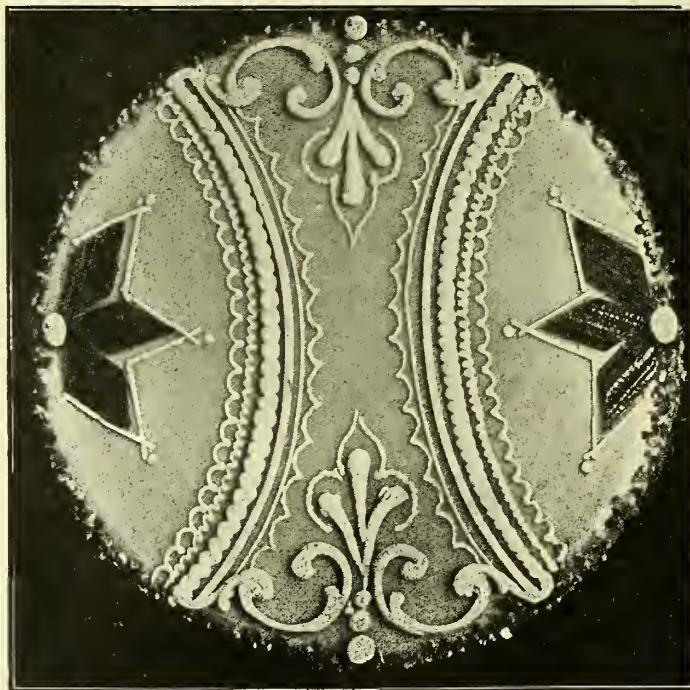
When the rings are sandwiched, choose the smoothest surface for the top, mask them all over with hot apricot jam, very thinly on the tops and more thickly on the sides, carefully mask the top only with pale salmon-coloured fondant (obtained with liquid carmine and a touch of saffron infusion) flavoured with essence of vanilla. When set, trim away any sugar that may have run over the sides, and, holding the gateaux on the palm of the left hand, smother the sides in small crumbs of broken macaroons. The decoration should be in white royal icing. Now use a ring, or cutter, 8 inches in diameter, and gently indent a section of a circle opposite each other on two sides, $1\frac{1}{2}$ inches apart in the centre of the two sections. With a plain paper tube run a roped line rather coarsely along the two marked lines. With a smaller tube run a diamond form in the centre of the

All about Gateaux and Dessert Cakes

gateau, roping the lines. Overpipe the roped lines of diamond with the same tube in plain lines ; outline the diamond, and also the larger roped lines with the same tube. Now use a very fine tube, and again outline the plain lines at each end of diamond, finishing off each line at the outer edge with a curled end, one to right, the other to left, and between them a fine stroke plume as shown. Run in the fine scalloped edging outside the fine lines. Run at each side outside the larger ropes a fine roped line, then a fine plain line, and last the fine scalloped edging. At the side point of the diamond set a large bulb as a finish, and in the centre of the diamond an ellipse-shaped piece of glacé apricot.

No. 2.—VANILLA.

Exactly as No. 1 up to the decoration. Mark in the same way with the 8-inch ring, but bringing the marks closer together, leaving a space of only one inch between. Put in the heavy roped lines as before, and with the same pipe run a plain line inside each roped one. With a very fine tube run a fine line inside the coarser ones, and a roped coarse scalloped edging inside these, in each case following the original form.



No. 2.

With a medium-sized tube pipe in the scrolls at each side, over-piping with a finer pipe, put in the three-stroke plume with the medium pipe, and outline them, as shown, with the finer one.

Now pipe a fine roped edging line outside the original coarse one, and run a fine scalloped edge outside this. In the centre of each side space set three diamond-shaped pieces of angelica in plume form, outline them in fine line, overlapping at the points ; place a small dot between each overlapped end, and a larger dot at the base of the plumes.

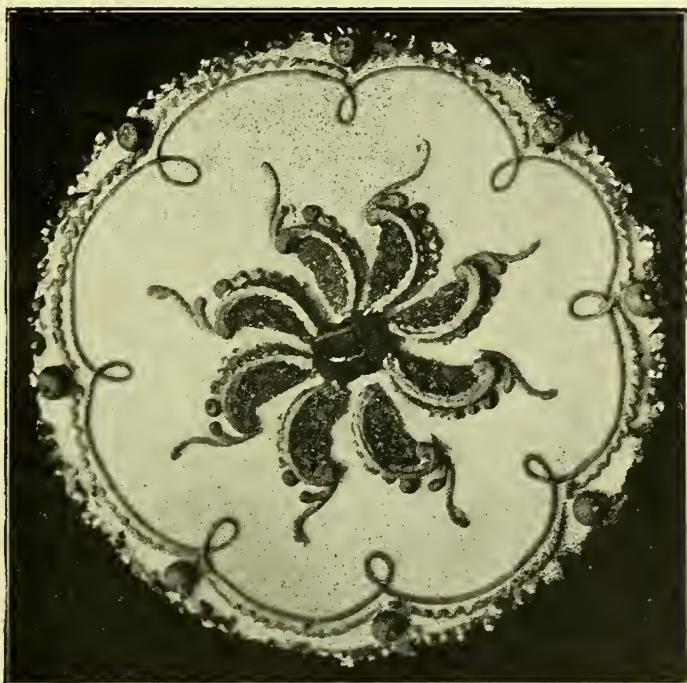
An effective change to this is to substitute a very fine line of melted cocoa for the fine lines inside the inner scalloped edging.

One Shilling Gateaux

No. 3.—VANILLA.

As No. 1 up to the glacéing, which should be in white, flavoured with essence of vanilla.

Set half of a bright glacé cherry in the centre, take four brochettes, two red and two green, divide each in half, and set alternate colours, radiating from the central cherry, as shown in illustration. It is not necessary to adhere strictly to these colours. Provided either red or green be one colour chosen, the other may be white, orange, etc.



No. 3.

Brochettes are the small fruit paste discs that are packed and sold as they are arranged, on short straws, for crystallising. They are sold in 8-lb. boxes, at from 1s. 1d. to 1s. 3d. per lb., and are very effective and economical in use. They are generally packed in four colours—red, green, white, and orange. For very small work they can be split, as well as cut, into various forms as needed.

For decoration, use two very fine tubes of royal icing, the one for the centre white, and for the edging pale heliotrope.

With the white run a small roped edging along the rounded sides of the half brochettes, and overpipe this with a plain line, curved at the outer edge. A small outstanding left and right scroll, finished off with graduated dots as shown on the illustration, will finish the centre.

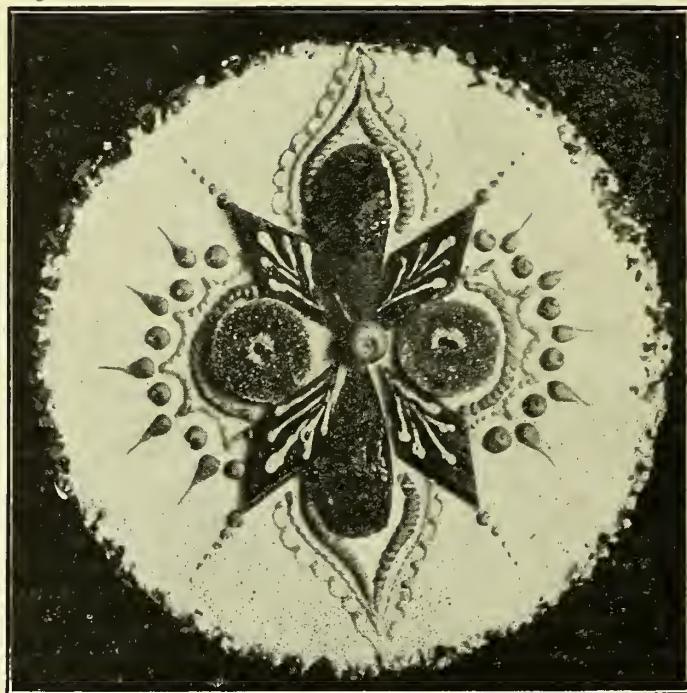
Now, with the heliotrope pipe run eight roped loops of equal lengths round the edges, and inside these loops a plain line with looped ends. If the gateau stands on the turn-table this can be done in a continuous movement whilst slowly turning the table round. Finish by setting a small bulb where each roped loop meets the next.

All about Gateaux and Dessert Cakes

No. 4.—VANILLA.

As for No. 1 up to the glacéing, which should be in pale green fondant, flavoured with essence of vanilla. The decoration is one-fourth of a red pear, two white brochettes, four diamonds of angelica, and very pale coffee-coloured royal icing.

Divide equally lengthways the quarter of a pear into two ; remove the inside portion, so that each piece will lie flat. Set them point to point in the centre. On the opposite sides set the two white brochettes and the diamonds of angelica as shown in the illustration. With the small tube of royal icing outline the outside halves of the brochettes in a roped loop. Run a roped line along the sides of the pear to form a minaret-shaped edging, the points reaching out nearly to the edges of the gateau. Outside the last form, with a finer tube run another, but smaller, roped line and scalloped edging. With the former tube run a reversed scalloped edging round the semi-circular ropes outlining the brochettes. At each of the points run a pear-shaped form points outward, and between each two a small bulb ; on each diamond of angelica pipe a small five-stroke plume, and finish with a large bulb in the centre of all.



No. 4.

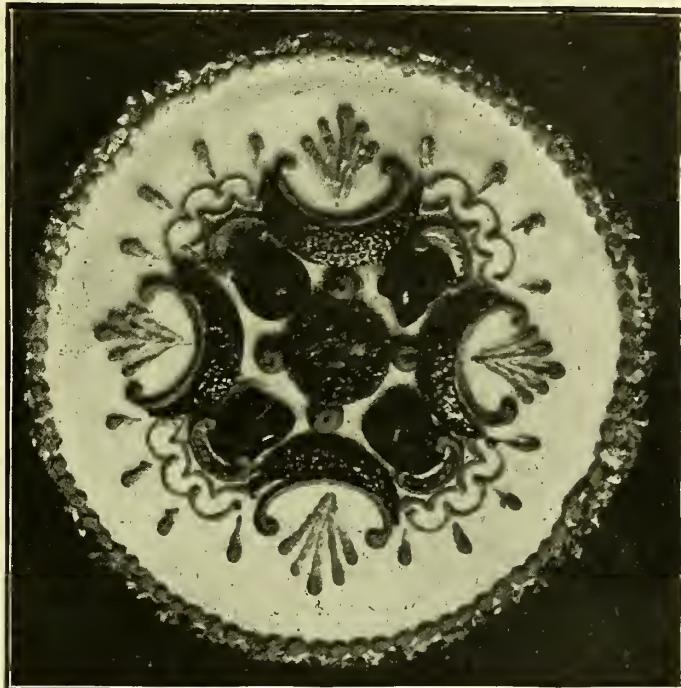
As an alternative scheme, the coarser lines can be piped in cream colour, and the fine scalloped edgings in melted chocolate coverture, almost cold. The piping in chocolate is most effective and very easy, but needs a little practice, as the work must be carefully done, as well as very quickly.

No. 5.—VANILLA.

The same as No. 1 up to the point of covering with apricot. Now, any crumbs that may have accumulated from trimming, etc., may be used. Work these on the slab with

One Shilling Gateaux

a little of the vanilla syrup until just sufficiently soft to spread with a knife. Set a small piece on the top of each gateau, and with a small palette knife dipped in syrup spread all over in convex form, quite thin at the edges and half an inch thick in the centre. Ice the tops in white, smother the sides with macaroon crumbs, and decorate with four halves of glacé cherries, four small crescents of bright orange-peel from which the soft pulp has been removed, one green brochette, and pale green royal icing.



No. 5.

Set the brochette in the centre. If at all thick, split the brochette through the middle, and use only half of it. Arrange the half cherries to form a square, set the orange crescents outside and between the cherries, and with a fine tube follow out the design as follows :— Following the form of the crescents, pipe a C scroll in each, rounding both ends off alike. Overpipe these with a finer tube, and with the same tube pipe a five-stroke plume in each, the points being inwards. Round cherries rope a small reversed C and overpipe in plain line. Outside these forms pipe a rather wide scallop, the points outwards, and outside again an alternate scallop, the points inwards. Between each small scalloped loop a small pear-shaped form, the points inwards and opposite the joins of the loops. Finish by piping four small bulbs between the halves of cherries touching the edges of the brochette.

It is advised that the small roped edging shown in the illustration be omitted. The gateau will be more effective without the border.

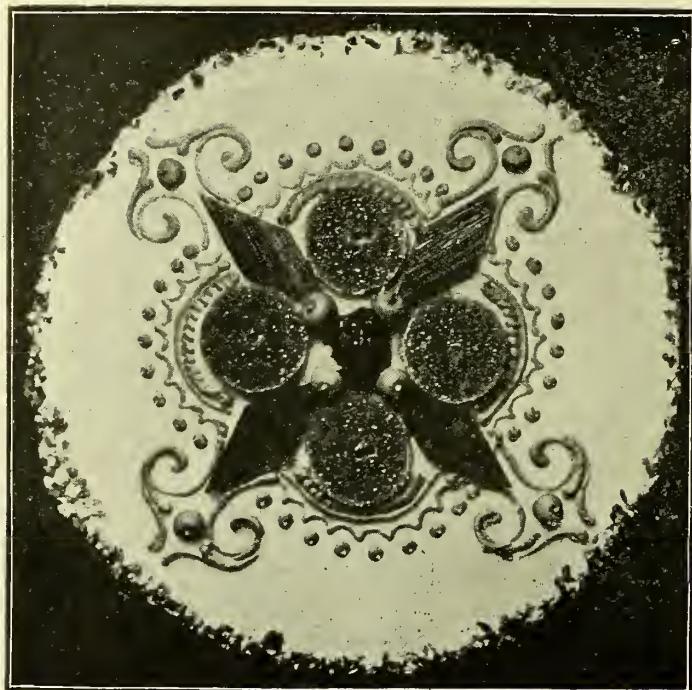
NO. 6.—VANILLA.

The same as No. 5, including the convex top, but iced in pale green fondant, the decoration to be two white brochettes split through the middle to make four flat discs, four diamonds of angelica, half a glacé cherry, and very pale violet and white royal icing.

All about Gateaux and Dessert Cakes

Set the half cherry in the centre, the four halves of brochettes to form a square, but a quarter of an inch apart from each other, the four diamonds of angelica between them, and pipe as follows :—

Outline the sections of brochettes in roped corners with white sugar. Outline the ropes with a very fine curved line in pale violet. Outside these lines pipe a scalloped border, the point outwards, and opposite each loop a fine dot, all in violet.



No. 6.

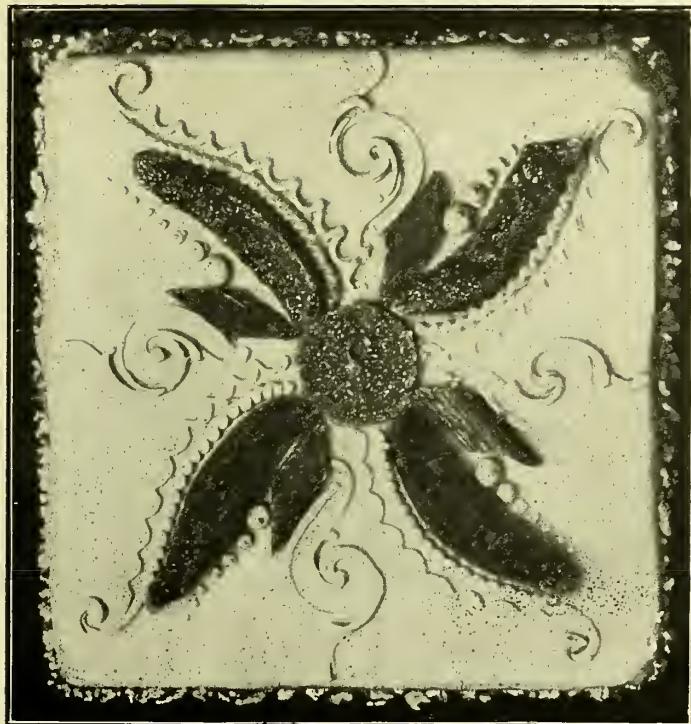
At the sides of the points of the angelica pipe and overpipe a wide C and reversed C scroll, right and left, and from almost the edges of gateau pipe to each C scroll a small double scroll as shown, meeting the larger C scrolls, all in the pale violet. Between each of the four double C scrolls, as well as on the inner points of the angelica, pipe a medium-sized bulb in white.

NO. 7.—APRICOT.

These are square in form, and are best cut from the sheet. The same Genoese will be suitable. Cut square, $4\frac{1}{4}$ ins. each way, split, sprinkle each cut surface with simple syrup mixed in the proportions of one wineglassful of noyeau to each pint of syrup. Sandwich with apricot jam, and mask both top and sides with apricot lightly. Mask all over with thin warm fondant, coloured a very pale orange (using infusion of saffron, with a touch of liquid carmine), and flavoured by reducing to the proper consistency with the noyeau-flavoured syrup. Whilst the fondant is still soft, run the palette knife along the bottom edges to cut away any superfluous sugar, and when quite set use a small soft brush and lightly run an edging of soft apricot jam along the sides, but only half the width from bottom. Lift the gateau and cover the jam-covered portion with coarse browned cocoa-

One Shilling Gateaux

nut. The decoration will be one split half of a red brochette, four small diamonds of angelica, four strips glacé apricot (cutting about six pieces from the half of a split apricot cut the long way), and pale orange-coloured royal icing. Set the split brochette in the centre, arrange the strips of apricot from the brochette out to the corners, slightly curving each piece so that it lies gracefully, each piece being set with the outside edge relatively the same. On the inside of each piece of apricot set a diamond of angelica pointing outwards. Pipe as follows :—With a fine tube outline the back of each piece of apricot



No. 7.

with a rope, curved to follow the fruit line, but finishing beyond its point with a curved head, overpiped on the return. Outside the roped curve pipe a fine scalloped edging, points outwards. Along the front of the fruit pipe a row of graduated dots, beginning where the angelica slopes outwards with the largest, and running outwards to the smallest. In the space at each side pipe a small graceful composite scroll, as shown in the illustration.

No. 8.—APRICOT.

The same as No. 7 up to the point of decoration, which consists of one split half of an orange-coloured brochette, four pieces of apricot, cut the short way (eight from a split half), four small diamonds of angelica, and pale orange-coloured royal icing.

Set the split brochette in the centre, arrange the apricot on the four sides, as shown in illustration, each piece being set with the outer side inwards, curved in crescent shape, and pulpy fruit pressed slightly downwards to form shape like a section of a tangerine orange. Set the diamonds of angelica between the apricot, the ends pointing outwards to the four corners of the gateau.

All about Gateaux and Dessert Cakes

Outline the top edges of the apricot in C form with a small rope of the royal icing, and overpipe with a fine line, curving the ends from the glacéing upwards. Pipe a five-stroke plume, points inwards to the apricot. Outline the angelica with a fine roped curve



No. 8.

on each side, meeting in a point at the points of corners. Scallop these roped edgings, the scalloping being curved outwards and meeting in a point beyond the roped line. Set a small bulb at the base or inner points of the angelica diamonds.

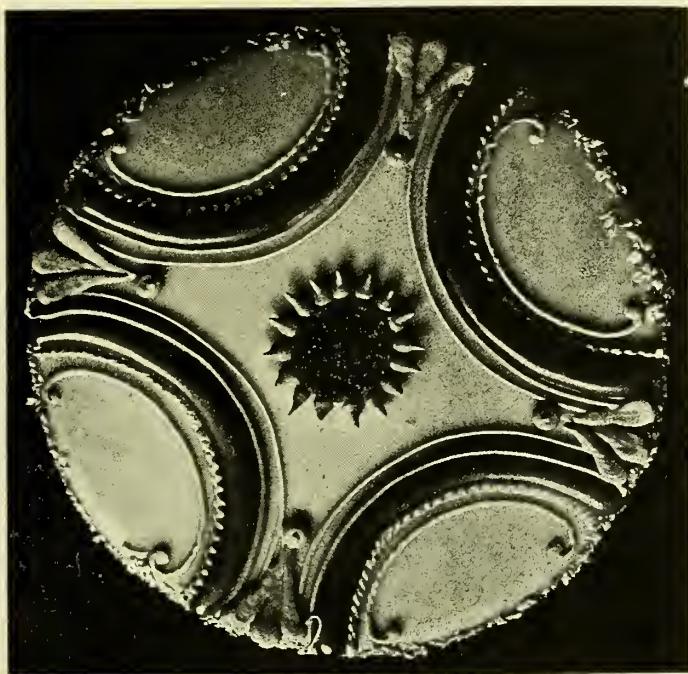
NO. 9.—KIRSCH.

Use No. 14 Genoese. Scale 8 ozs. to 9 ozs. each into rings 5 in. in diameter, the same as for No. 1. When cold, strip the papers off, split with a very sharp knife, sprinkle the cut surfaces with simple syrup flavoured with kirsch, and sandwich with a thin layer of crème au beurre, tinted pale green and flavoured with kirsch. Mask all over with warm greengage jam, very lightly on top and a little thicker on the sides. Mask the tops with very pale green fondant, flavoured with kirsch. When set trim off any of the fondant that may have run over the sides, and smother the sides with very pale green cocoanut.

Now take a plain round cutter 3 in. in diameter, and mark four sections of a circle, two and two opposite one another. Arrange these so that there is a $\frac{1}{2}$ -in. space between their nearest sides. This will be quite easily done by first dividing the circle of circumference into four and marking with dots. Then so set the sections that the cutter is a good $\frac{1}{4}$ in. away from the marks on either side. Now with the same cutter mark a second line $\frac{1}{4}$ in. nearer the edge. Run a fine roped line along these marks with pale coffee-coloured royal icing, and with a paper tube filled with warm coffee-coloured fondant, and the point cut to give a $\frac{1}{4}$ -in. opening, run a narrow ribbon of the coffee fondant

One Shilling Gateaux

between each two roped lines. Outline the inner edge of the ribbons with a plain line of coffee-coloured royal icing, and again inside this a much finer line. Outline the outer line of the fondant ribbons with a small roped line, and outside this a fine C curved line



No. 9

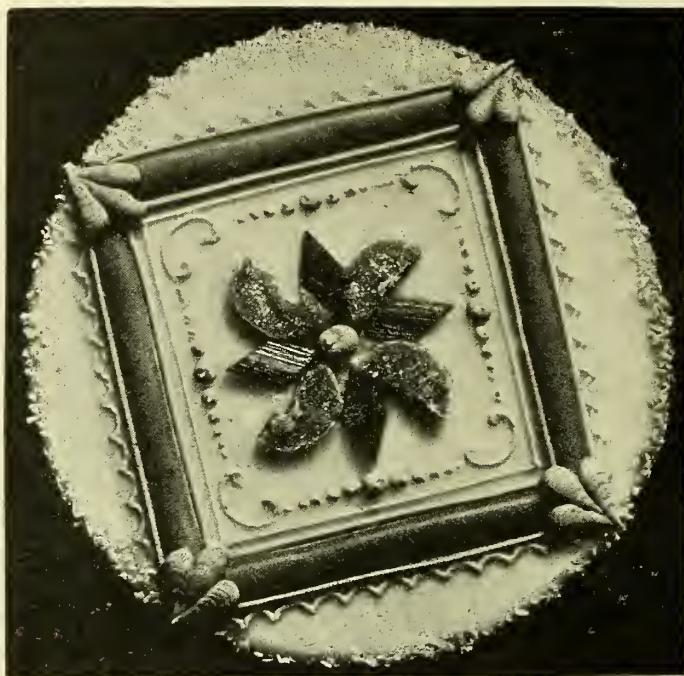
rounded off at each end. In the four spaces between the curved ribbons pipe a three-stroke plume points inwards, finishing off at the points with a small bulb. In the centre of the gateau place half of a split red brochette, and pipe round it a border of spearhead points.

No. 10.—KIRSCH.

The same as No. 9 up to the point of decoration, which consists of one green brochette, split and again divided, four small diamonds of angelica, and coffee-coloured fondant and pale coffee-coloured royal icing as follows:—Divide the circumference into four parts, marking the points with a small dot. With a fine plain tube of royal icing run a line from point to point on each four sides, thus lining out a square. With the same pipe run four more lines to form an inner square, leaving a space $\frac{3}{8}$ in. wide between them. Run a ribbon of coffee-coloured fondant with a $\frac{1}{4}$ -in. tube along the four sides, thus making a coffee-coloured frame. Overline the royal icing lines that form the edgings of the frame, both on the outside and the inside, using a slightly smaller tube. Inside the square run a very fine line along each side, thus marking out a smaller square. Inside this small square at each corner pipe a small C scroll, using the very fine pipe, and between the corners, along each side, pipe sets of graduated dots, the largest in the middle and tapering off to the ends. In the centre of the gateau arrange the four pieces of angelica, and cut brochette alternately to form an eight-point star, and fill in the centre of all with a bulb of royal icing.

All about Gateaux and Dessert Cakes

On the outside of the square pipe a fine scalloped edging along each side, the points being outwards ; and at each corner of the square, extending right over the corners, pipe a three-stroke plume, the points being outwards.



No. 10.

NO. 11.—KIRSCH.

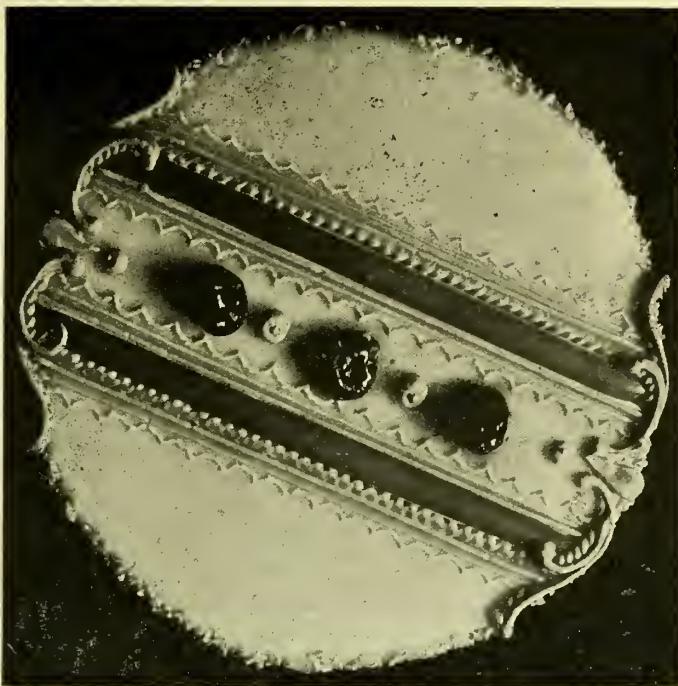
The same as No. 9 up to the point of decoration, which consists of three halves of bright glacé cherries, and coffee-coloured fondant and paler coffee-coloured royal icing.

With the edge of a palette knife mark two double lines across the diameter of the gateau. The double lines should be $\frac{1}{4}$ in. apart, and the space between them $1\frac{1}{8}$ in. Run a fine line of royal icing along the marked lines, and with a $\frac{1}{4}$ -in. cut tube run in two lines of coffee fondant. On the inner side of each narrow ribbon overline the royal icing line, and on the outer sides a fine roped border edged with a fine line. Now on the inner and outer sides of each run a much finer line, and in each case outside the fine lines a very fine scrolled edging, the points being always away from the lines. Set the three halves of cherries down the centre space, and between and beyond them small royal icing bulbs. At each end of the ribbons pipe and overpipe double C scrolls, with extended S scrolls to meet them in the centre. Between the curved inner ends of the C scrolls a pear-shaped bulb points inwards.

NO. 12.—KIRSCH.

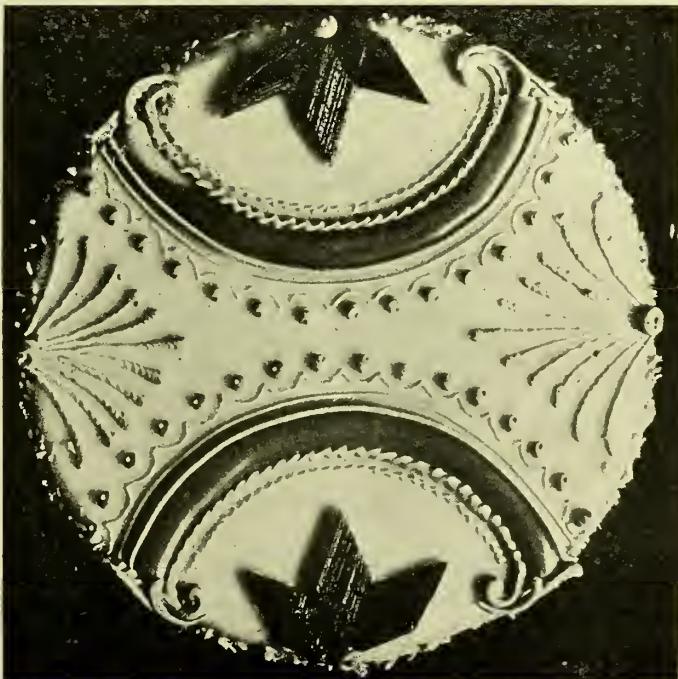
The same as No. 9 up to the point of decoration, which consists of six diamond-shaped pieces of angelica, coffee-coloured fondant, and paler coffee-coloured royal icing, put on as follows :—

One Shilling Gateaux



No. 11.

With a plain round cutter $3\frac{3}{4}$ in. in diameter mark out two semi-circular forms, opposite one another, and $1\frac{1}{8}$ in. apart in the centre. Outside these lines and $5\frac{1}{16}$ in. nearer the



No. 12.

All about Gateaux and Dessert Cakes

edges mark two other lines. Run a small roped line along these marks, and then, using a $\frac{1}{4}$ -in. paper tube of warm coffee fondant, run a ribbon along in the marked out spaces on each side of the gateau top. Outline the larger side of each section of a circle with a line of royal icing run along its edge, and inside each line a very much finer line. Edge these lines with a fine scalloped border, the points outward, and between each fine point a small bulb. In the spaces between the two ribbons an extended fan-shaped eleven-stroked plume, finishing all the strokes together and covering their ends with a large bulb.

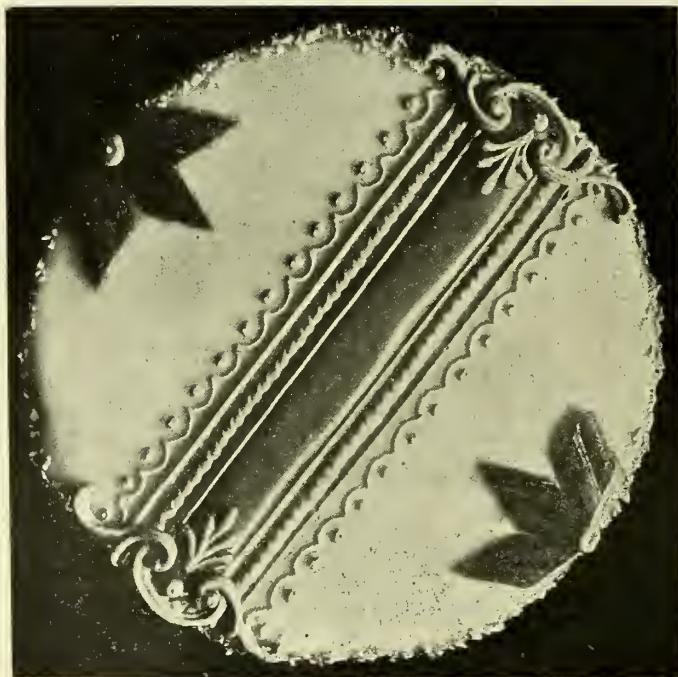
In the semi-circular panels on each side arrange the pieces of angelica in three-plume forms, and where their points meet finish with a large bulb.

Outline the smaller sides of the ribbons with a fine roped line, and outside this a much finer roped line. Finish off the ends of the ribbon with a small over-piped C scroll and an extended S scroll running down to meet their centres.

No. 13.—KIRSCH.

The same as No. 9 up to the point of decoration, which consists of six diamond-shaped pieces of angelica, coffee-coloured fondant, and paler coffee-coloured royal icing as follows:

With the edge of a palette knife mark two parallel lines $\frac{5}{8}$ in. apart across the diameter



No. 13.

Run along these lines a small roped line of royal icing, and with a $\frac{1}{4}$ -in. paper tube of warm fondant run in a ribbon. Run a fine line of royal icing along each edge, and outside each edge $\frac{1}{8}$ in. away run a coarse roped line. Outside these and equi-distant run fine lines, and edge both with a fine scalloped border, points outward, and between the points fine dots.

One Shilling Gateaux

Finish each end of the ribbon with an overpiped C scroll, with an extended scroll on each side, and between the curved ends of each C scroll a small five-stroke plume, finished with a small bulb.

Set the angelica in plume form, three on each side, with their closed ends on the extreme edge, and extending in plume form inwards. Where the three points join, finish with a small bulb.

COLOURING COCONUT GREEN.

Reference has been made to the use of cocoanut coloured green. Where this is used it must be made with the greatest possible care, or horrible results will eventuate, as is evidenced in many shop windows daily.

Soluble aniline powders are generally used, and it is possible to get good colours from these at a merely nominal cost. They are, however, open to so many objections, especially when used by an inexpert workman, that it is safer for the ordinary worker to use one of the vegetable paste colours.

Well work the paste down on the slab with palette knife to be quite sure that no lumps remain. Put in a cup and add a little water to thin it down.

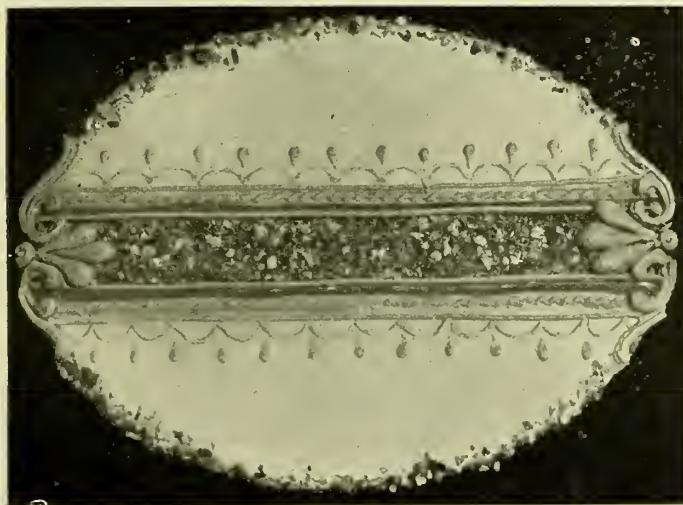
Place the cocoanut (medium-sized) on the slab, and add sufficient water to make it quite wet. Well rub the water through it. Add sufficient colour a little at a time, rubbing it well together until the desired tint is obtained. Err rather on the side of paleness than of over-colouring, and remember that in drying it will lose a little of its depth.

If by accident too much colour has been added, add more wet cocoanut, and rub thoroughly until the colour is evenly distributed over all the surfaces alike.

Spread thinly on thick paper, place the paper on a wire, and dry thoroughly in a warm room. When dry store in a tin, and use as directed.

No. 14.—STRAWBERRY.

Use the same Genoese, No. 14. Use oval rings (this is not quite correct, but will serve) 5 in. the longest way and $3\frac{3}{4}$ in. the shortest, and scale from 8 ozs. to 9 ozs. into each.



No. 14

Spread flat, or rather thinner in the centre, and bake in oven 380 deg. to 400 deg., and when done turn over on cloth-covered board or wire. When cold strip off the papers at

All about Gateaux and Dessert Cakes

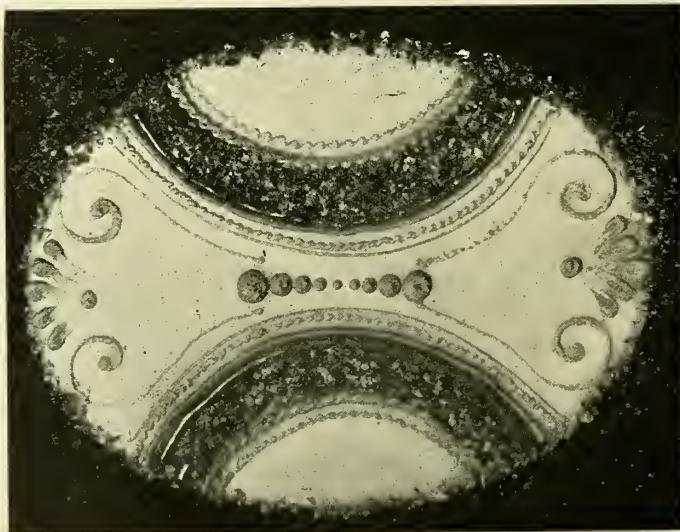
sides and bottoms. Split with very sharp knife, and sandwich with passed strawberry jam, after sprinkling the cut surfaces with simple syrup flavoured with rum. Mask all over with thin warm apricot jam, very lightly spread on top and more liberally on the sides. Glacé the top with pale pink fondant flavoured with essence of strawberry. When set, with a sharp knife trim away any that may have run over the sides, and smother the sides with macaroon crumbs, and decorate the tops with coffee-coloured fondant, coffee-coloured royal icing, and macaroon crumbs, as follows :—

With a palette knife mark two parallel lines $\frac{5}{8}$ in. apart in the centre from end to end the longest way. Run a line of royal icing along each of the marked lines, and with a coarse tube fill in the space between the two lines with warm coffee-coloured fondant. At once sprinkle macaroon crumbs on top of the fondant line, and tilt off any that do not adhere. With a smaller tube cut a $\frac{1}{8}$ -in. opening, run a line of coffee fondant along the outer edge of the coffee ribbon on both sides.

With a fine tube run a line of coffee-coloured royal icing along the inner edge of both narrow lines of fondant, and along each outer edge a roped line, with a fine line outside it. Outside this fine line on each side a looped scalloped edge, points inward, and opposite each point a small pear-shaped plume stroke, the points inward. At each end pipe a three-stroke plume, the points outward, and at their base a small bulb. Finish each end with two small C scrolls, starting from the sides of the plume, and overpipe these with a small extending S scroll.

No. 15.—STRAWBERRY.

Use the same shaped Genoese, and split, sandwich, and mask in the same way as No. 14. With a $3\frac{1}{2}$ -in. plain cutter mark on each side two curved lines $\frac{3}{8}$ in. apart, leaving a space $1\frac{1}{4}$ in. in the centre between the two inner lines. Run a line of coffee-coloured royal icing along each of the two lines, and with a coarse tube filled with warm coffee-coloured fondant



No. 15.

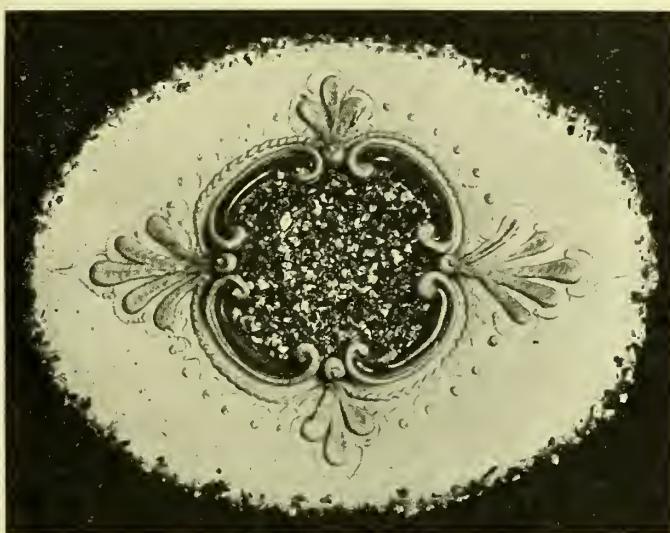
run in a $\frac{3}{8}$ -in. ribbon. At once smother with macaroon crumbs, and tilt off any that do not adhere. With a $\frac{1}{8}$ -in. tube run a narrow line of coffee fondant along the inner edge of each ribbon. Outline this with a fine line of coffee royal icing. Outside these lines run a fine rope, and outside these a finer line.

One Shilling Gateaux

Along the smaller section of the ribbon run a coarse rope, and outside it a fine rope. At each end pipe a five-stroke plume, and at each side of the plume a wide-headed curved scroll from right to left, finishing near the centre of the top as shown in the illustration. Where these lines end pipe a row of bulbs, beginning at each end of the row with large ones and running down to very fine ones in the middle.

No. 16.—STRAWBERRY. .

Use the same shape of Genoese as for No. 14. Split, sandwich, and mask in the same way. With a small plain round cutter, $1\frac{3}{4}$ in. in diameter, mark a ring exactly in the centre, and with a fine pipe run a fine roped border along the mark made. Fill in the ring with warm coffee fondant, stand the cutter on the piped edge, and fill in on top of the soft fondant macaroon crumbs. Lift off the cutter, and when set throw off any crumbs that do not adhere. Mark off the circle into four equal parts, exactly opposite the ends and



No. 16.

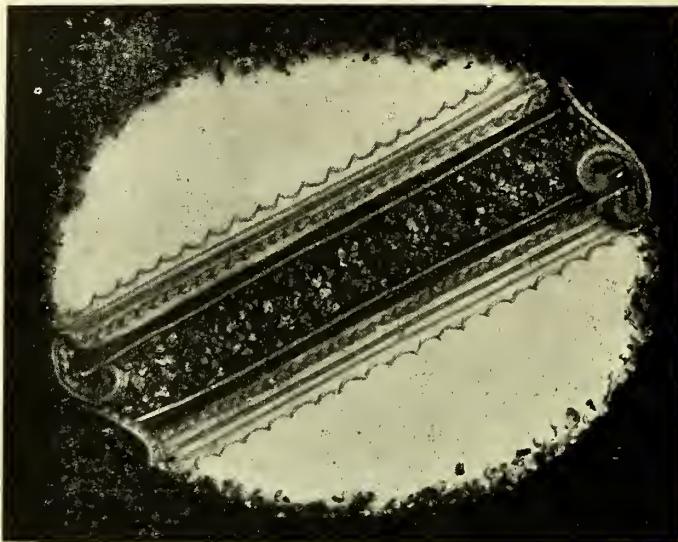
sides. Now with a $\frac{1}{8}$ -in. tube of coffee fondant run in four C shapes, not quite meeting, and overpipe the C shapes with coffee royal icing, both ends being curved and overpiped on the return. Run a roped edging $\frac{1}{8}$ in. outside the C shapes, using a very fine pipe. Where the roped edging meets, pipe plumes, three strokes at the sides and five strokes at the ends, the end ones being longer, as there will be a wider space to fill. At the base of the plumes, between the ends of the C scrolls, pipe a small bulb. Outline the roped edging with a fine scalloped edging, point outwards, with tiny dots opposite each loop. Outline the plumes in the same way, finishing with minaret points.

No. 17.—STRAWBERRY.

Use the same Genoese as for No. 14. Split, sandwich and mask in the same way. With the edge of the palette knife mark two parallel lines diagonally across the oval, and $\frac{5}{8}$ in. apart. Run a line of coffee-coloured royal icing along each side, and with a coarse tube fill in a ribbon of coffee-coloured warm fondant. Sprinkle on the fondant macaroon crumbs, and when the fondant is set tilt off any crumbs that do not adhere. Outside the

All about Gateaux and Dessert Cakes

ribbon on both sides run a line of coffee fondant with a $\frac{1}{8}$ -in. tube. Along the inner edge of the fondant lines run a fine line of royal icing, and along the outer edges a fine roped line. Outside the roped lines run a fine line, and again outside those finer lines still, and

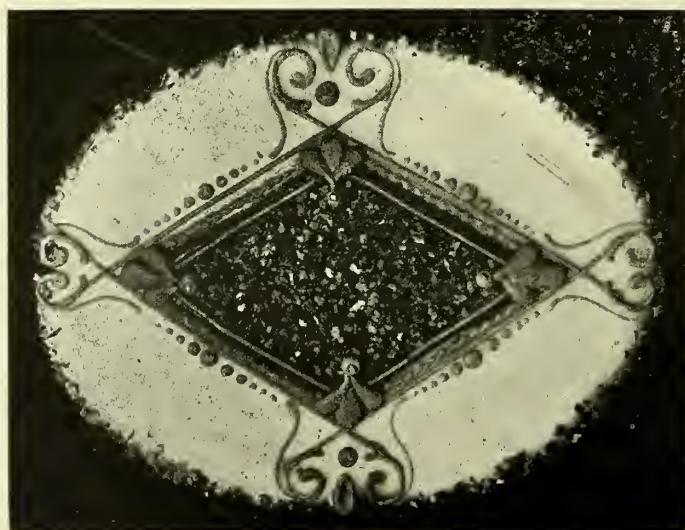


No. 17.

with the finest pipe a small scalloped edging, points outward. At each end of the main ribbon pipe a C scroll, set on diagonally, reversing the positions at each end. Finish with an S scroll running on to the C scrolls. Both these scrolls should be overpiped to raise them into prominence.

No. 18.—STRAWBERRY.

Use the same shaped Genoese as for No. 14. Split, sandwich, and mask in the same



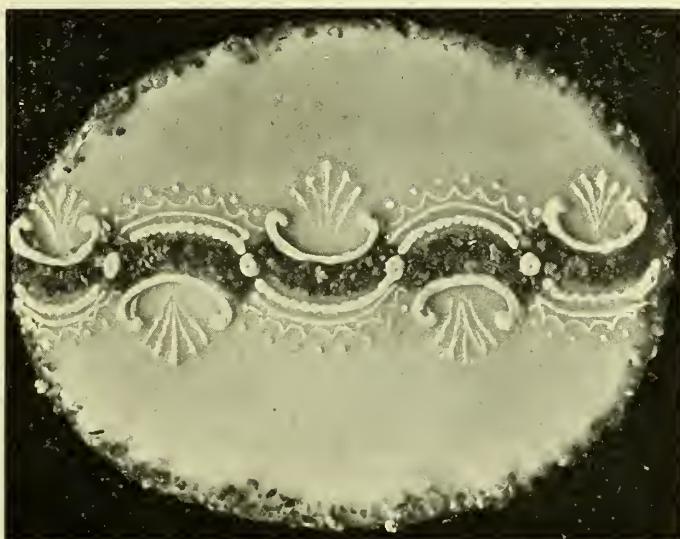
No. 18.

One Shilling Gateaux

way. With a fine tube of coffee-coloured royal icing mark four points, exactly opposite the ends and sides, and 1 in. from the edges. With the pipe draw a line from point to point, marking out a diamond shape in the centre of the top. Fill in with warm coffee fondant, and sprinkle on macaroon crumbs, throwing off any that do not adhere. With a $\frac{1}{8}$ -in. tube run a line of coffee fondant along, but outside each edge of the diamonds. Pipe a fine line of royal icing along the inner edge of the fondant lines, and a roped edging along the outer edge. Outside the roped lines, but not quite close, run fine lines, the ends overlapping like an Oxford frame. At each corner pipe a three-stroke plume, points inward, and finish off at the points with a small bulb. At the four outside points pipe small C and reversed C scrolls, finishing these with a pear-shaped bulb and round bulb at the sides only. Outside the C scrolls run a fine extended S scroll, meeting the C scrolls on the outside. Along the sides of the lines forming the Oxford frame run lines of graduated dots, the largest in the middle and tapering away to the ends both sides.

No. 19 -- STRAWBERRY.

Use the same shaped Genoese as for No. 14. Split, sandwich, and mask in the same way, and decorate with white royal icing, coffee fondant, and macaroon crumbs as follows :— With a fine tube of royal icing draw a line bisecting the longest diameter. With a 3-16-in. tube of warm coffee fondant, not too soft, pipe five C shapes along the line, beginning with the one in the centre and taking two each side alternately right and left, the ends not quite meeting. Sprinkle crumbs of macaroon all over these, and when set shake off those



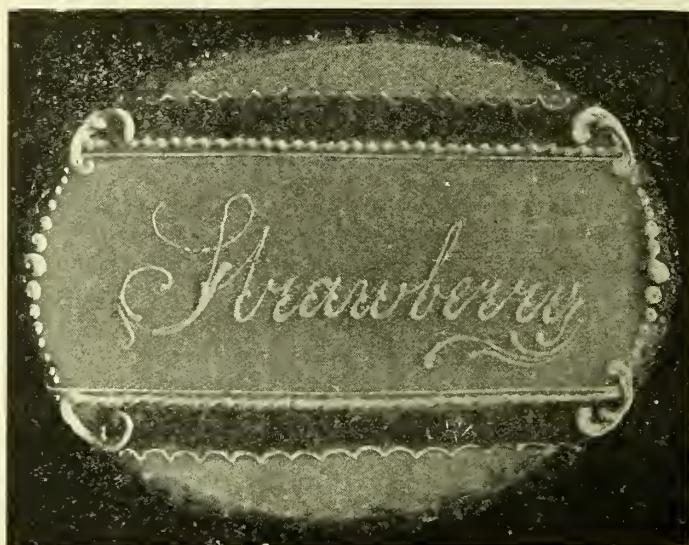
No. 19.

that do not adhere. Along the convex sides of each C shape, pipe a fine roped line, so that in effect a continuous waved rope is running from end to end. Outside each of these roped lines run a very fine line, and border each one with a very fine scalloped edge, points outward, with a very fine dot opposite each tiny loop. Along the concave side of each C shape pipe a royal icing C-shaped scroll, with both ends rounded on the return and over-piped to bring them into prominence. Finish each of these C scrolls with a widely-extended, but very fine, five-stroked plume, and join up the original roped lines with a small bulb, marking the divisions of the original C forms.

All about Gateaux and Dessert Cakes

No. 20.—STRAWBERRY.

Use the same shaped Genoese as for No. 14. Split, sandwich, and mask in the same way. Decorate with white royal icing, bright red fondant, and macaroon crumbs as follows:—With the edge of the palette knife mark two parallel lines the longest way of the gateau, and 1 in. from each side. Along these lines with a 3-16-in. tube run a line of warm bright red fondant, not too soft, and immediately smother with macaroon crumbs. When set shake off those that do not adhere. On the inside of each line run a fine roped line, and inside that a much finer plain line. On the outside of each line pipe a wide scal-



No. 20.

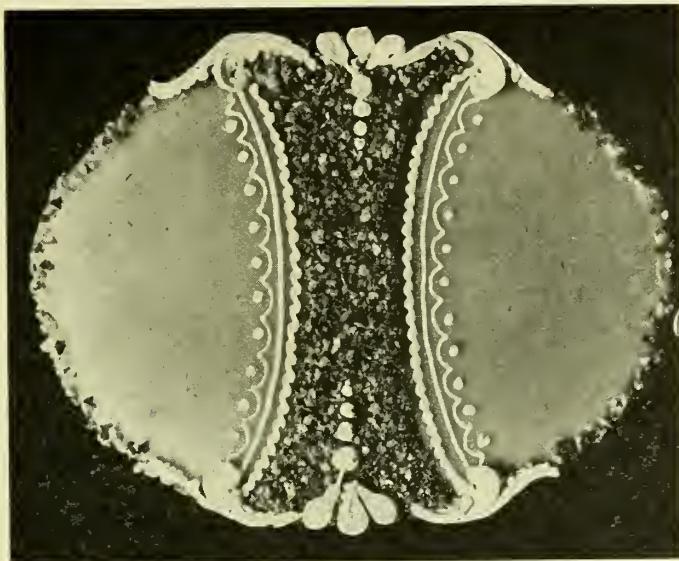
loped edging with a fine pipe, the points being outwards. Finish off the ends of each crumb-covered line with a worked-up C scroll, the largest ends of each being on the crumbs, and the smallest end running down to the glacéd surface. Finish the ends between the C scrolls with graduated dots, the largest in the centre and tapering away to very small at the side. In the centre of the gateau write "Strawberry" in running letters, written in single lines and worked up with small C forms halfway up each small letter. Small side scrolls round the curve of the initial letter, and round the tail of the last letter.

No. 21.—STRAWBERRY.

Use the same shaped Genoese as for No. 14. Split, sandwich, and mask in the same way, and decorate with white royal icing, bright red fondant, and macaroon crumbs as follows:—With a fine tube draw a line bisecting the top of the gateau the narrowest way. This is only intended as a guide, as it will be covered. Now with the same pipe mark out two curved lines, $\frac{3}{8}$ in. apart in the centre, and widening out to $1\frac{1}{2}$ in. at each end, as shown in the illustration. With a 3-16-in. paper tube run in the enclosed space with bright red fondant, rather warm, but not too soft, and immediately smother with fine macaroon crumbs. When set, shake off those that do not adhere, and with the fine tube of royal icing run a rope along each side, but not quite close. Outside this roped line run a very fine plain one, leaving $\frac{1}{8}$ in. space between them. Outside each fine line a very fine

One Shilling Gateaux

scalloped edging, the points being outward, and small dots opposite each curve. At each side of the crumb-covered centre pipe two C scrolls, beginning outside each corner, and curving up on to the crumbs. Overpipe these, and make the outside ends the larger in each case. Pipe and overpipe extended S scrolls beyond the outside end of each, joining



No. 21.

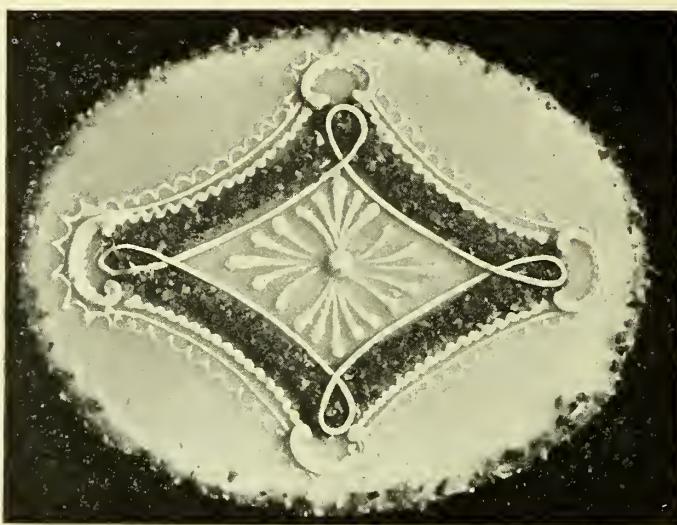
the S scrolls to the C's at about the centre. Between each two C scrolls pipe a three-stroked plume, the points being inward, along the centre of the crumbs. Finish these with a line of graduated dots, four or five to each plume.

No. 22.—STRAWBERRY.

Use the same shaped Genoese as for No. 14. Split, sandwich, and mask in the same way, and decorate with white royal icing, bright red fondant, and macaroon crumbs as follows:—With a small tube of royal icing make four dots, exactly dividing the top into four. Two dots should be 1 in. from the ends, and two 1 in. from the sides. Now from dot to dot run lines curving slightly inwards, thus marking out a diamond shape with incurved sides. With a tube of bright red fondant, warm, but not too soft, and cut to a 3-16-in. opening, run four curved lines, the inner edges resting against the royal icing lines. Smother at once in macaroon crumbs, and when set shake off any that do not adhere. With a fine tube of royal icing run fine roped lines along the outside edges of the diamond form, leaving each corner of the diamond unedged. Outside the roped lines run very fine plain lines, still following the curved form, and outside the fine lines a very fine scalloped edging, points inward. At each uncovered corner pipe and overpipe a C scroll, bellying outwards, and edge these with a scalloped border, meeting the ones at the sides, but rather more widely extended and with points outward.

On the inside of the diamond shape run a fine line, with loops extending over the diamond corners, and in the inner space pipe four five-stroke plumes, the end ones rather longer than the side ones, all the points meeting in the centre, and thus forming a twenty-stroke diamond-shaped star. A large bulb in the centre of all will finish a most effective design.

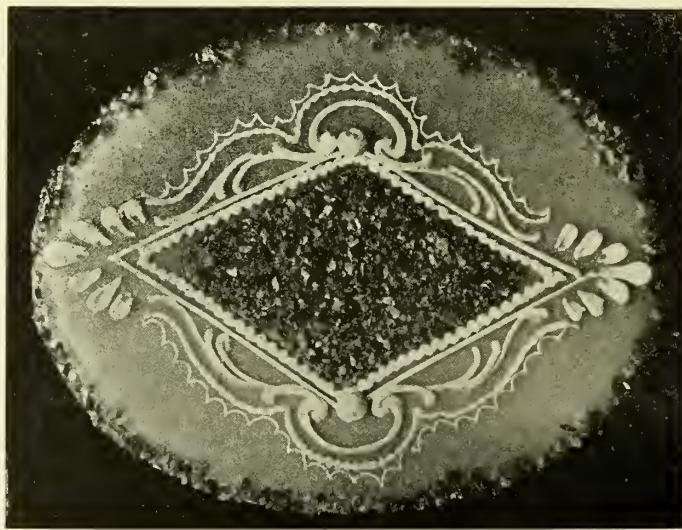
All about Gateaux and Dessert Cakes



No. 22.

No. 23.—STRAWBERRY.

Use the same shaped Genoese as for No. 14. Split, sandwich, and mask in the same way, and decorate with white royal icing, bright red fondant, and macaroon crumbs as follows:—Mark the four points of a diamond as in No. 22, each point 1 in. from the outside



No. 23.

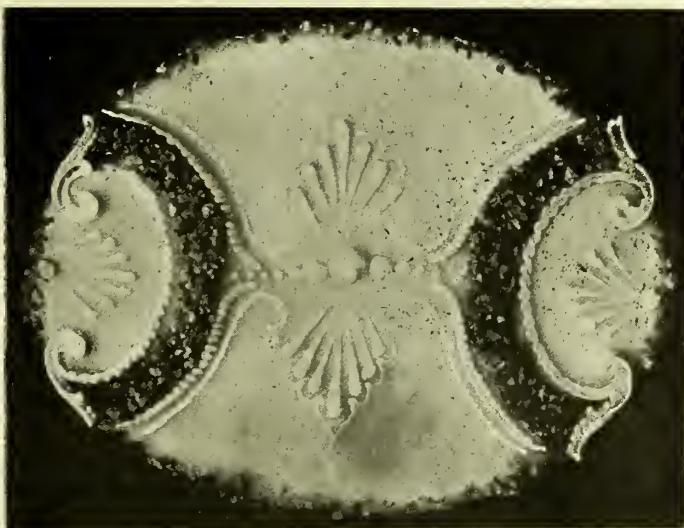
edge. Run lines from point to point, marking out the diamond shape, but in this case straight angle lines. Run in the diamond shape with the bright red fondant, and at once smother with the macaroon crumbs, shaking off when set any that do not adhere. Outline each side with a roped line, and outside the rope a very fine plain line. At the two

One Shilling Gateaux

side corners pipe and overpipe a C scroll, bellying outwards, and from each side of the C, pipe and overpipe small extended scrolls. Outline these with a tiny rope, following the form of the C in the centre, and at each side an extended double curve. Outline this again with a very fine scalloped edging, points outward. At each end of the diamond shape pipe a seven-stroke plume in short strokes, as shown in the illustration, and at the two side points inside the C scrolls a large bulb.

No. 24—STRAWBERRY.

Use the same shaped Genoese as for No. 14. Split, sandwich, and mask in the same way and decorate with white royal icing, bright red fondant, or strawberry crème au beurre, and macaroon crumbs, as follows:—Use a plain round cutter 3 in. in diameter, and mark at each end of the gateaux a section of a circle, reaching inwards $1\frac{3}{4}$ in. from each end. With a plain paper tube cut to $\frac{1}{4}$ in. opening run a line of strawberry-flavoured red crème au beurre. Smother with macaroon crumbs, and at once throw off any that do not adhere. Outline the inside of each shape with a rather coarse rope, and finish each



No. 24.

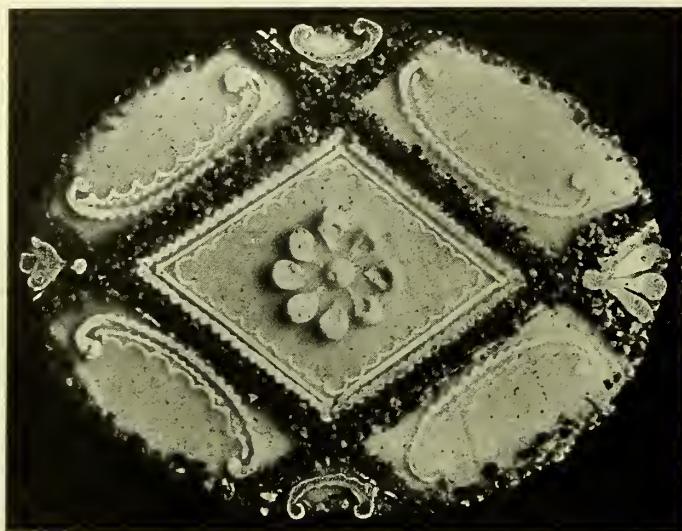
end with a piped and overpiped S scroll, the ends extended over the ends of the crumbed shapes. In the centre space at each end pipe a fine seven-stroke plume, the points outwards and finish with a small bulb. On the wider sides of the crescent forms pipe roped edgings in two strokes, commencing in the centre each side with a curved end, and then follow the form of the half of the crescent on each side to the edges. Outline these lines with fine ropes, the head being more fully curved. In the centre spaces at each side seven-stroke plumes, finishing in fine lines in the centre, and outline these plumes with a very fine scalloped edging, points inwards, except the central ones, which should come to minaret points. Between the plumes, running along the centre of the gateau, should be a row of graduated dots, a large one in the centre and tapering to the ends.

No. 25.—STRAWBERRY.

Use the same shaped Genoese as for No. 14. Split, sandwich, and mask in the same way, and decorate with white royal icing, strawberry-flavoured and coloured crème au

All about Gateaux and Dessert Cakes

beurre, and macaroon crumbs as follows:—First mark with four small dots the exact ends and sides, making four equal divisions. Now, also in tiny dots, make a mark $\frac{1}{2}$ in. on each side of the dividing marks. Then with a 3-16 in. tube draw a line of crème au beurre from outer-point to outer point on each of the four sides, thus marking out a diamond shape, but with crossed corners, like an Oxford frame. Smother with macaroon crumbs, and at once shake off any that do not adhere. Outline the inner sides of the diamond shape with a rather coarse rope. Inside this run a very fine line on each side, and inside again a very tiny scalloped edging, the points inwards. In the middle-



No. 25.

of the diamond, pipe eight pear-shaped bulbs, the points to the centre, but not too close together, and a round bulb in the centre of all.

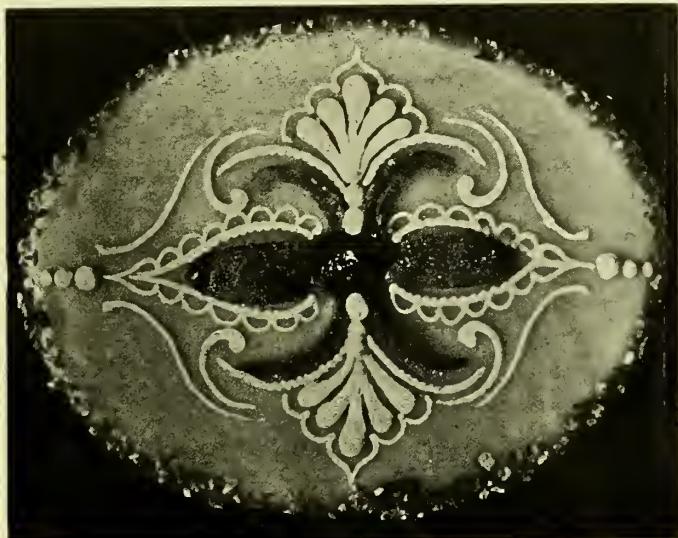
In the outer sections of the frame pipe wide roped C forms, overpiped at the rounded ends. Inside these a tiny roped line, with a very fine scalloped edging, points outwards. In the end sections of the frame pipe three-stroke plumes, points inwards, and finish with small bulbs. In the side crosses pipe and overpipe C shapes, points outwards. It may be found easier to indent the lines of the diamond-shaped frame with the edge of a palette knife before piping on the lines of crème au beurre.

No. 26.—ORANGE.

Use the same shaped Genoese as for No. 14 (strawberry). Split with a sharp knife, sprinkle the cut surfaces with simple syrup, flavoured with to each pint a wineglassful of orange curacao, and sandwich with marmalade (the jelly-like variety). Mask the top and sides with warm apricot jam, the top lightly and the sides more liberally. Mask the top with pale orange-coloured fondant, flavoured with orange curacao syrup. When set trim away any that may have run over the edges, and smother the sides with medium-sized cocoanut that has been lightly browned in the oven. Decorate the top with white royal icing, half a bright cherry and half of a green chinois, as follows:—Divide the half chinois into two equally. Again divide the one quarter into two eighths and the other quarter into four sixteenths, and remove the pulpy insides with a sharp knife.

One Shilling Gateaux

Set the half cherry in the centre and the eighths of the chinois, the curved sides uppermost, extending from the cherry, the longest way of the gateau. Set the four sixteenths two at each side on their edges from the cherry, extending like outward curved plumes, leaving a small space at their base to allow for the small bulb decoration. Outline the larger piece at each side with small roped lines of royal icing to form a leaf shape, with the pieces of chinois in the centres. Run a small scalloped edging round the roped lines, finishing off with minaret points, and from the points extend graduated dots out to the edge of the gateau. Now from the outsides at the plume-shaped pieces run roped lines, carrying them a little beyond the ends of the chinois, and finishing in



No. 26.

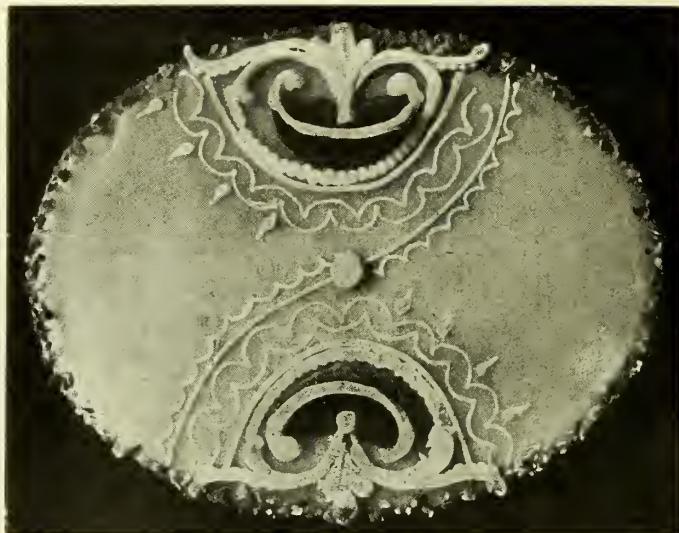
reduced ends. Encircling the ends of these roped lines, run C and reversed C scrolls, each beginning in a curled head, but finishing in diminished ends; outside these extending S scrolls, also finished with diminished ends along the lines followed by the C scrolls. At each side, between the plume forms of the chinois, run five-stroke plumes, points inwards, and finished with graduated dots, starting at the cherry between the base of the chinois and ending at the points of the sugar plumes. Outline the plumes with a fine scalloped edging, points inwards, but finishing outside the central stroke of the plumes with minaret points.

No. 27.—ORANGE.

Use the same shaped Genoese as for No. 26. Split, sandwich, and mask in the same way up to point of decoration. Decorate with white royal icing and a quarter of a yellow chinois, as follows:—Divide the quarter chinois equally in two sections, set each on its edge $\frac{3}{4}$ in. inwards from the side edge of gateau, the rind sides being inwards. Outside the rind of each piece run a coarse roped line of royal icing extending beyond the ends of the fruit. Outside the roped line run a coarse plain line, and outside that a wide scalloped edge with a very fine pipe, the points being outwards. Outside this another looped scalloped edging, the points inwards and running alternately with the inner loops. Now run with the very fine pipe a double curved line extending across the gateau, beginning at the left-hand side of one crescent form, crossing the gateau, and finishing at the right

All about Gateaux and Dessert Cakes

hand of the other crescent. Starting from the centre, run a fine scalloped edging to one side of the double curved line, finishing at the edge of the gateau. Start again in the centre on the opposite side, and run to the other side, in both cases keeping the points of the scalloped edge outward. In the centre of the line pipe a large bulb. On each half-crescent' not bordered by the curved line, pipe pear-shaped points between the outside loops of the scalloped border.



No. 27.

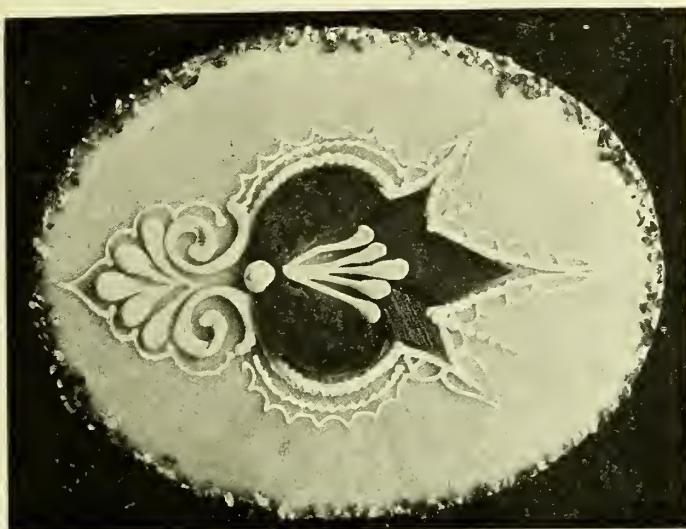
Outline the wide edge of the chinois with C-shaped lines ; overpipe them with curled ends. Starting on the outsides of the curved ends of the C forms, pipe and overpipe small C forms and reversed C forms, meeting in the centre of the base of chinois. Pipe in extended S scrolls that meet the smaller C scrolls, overpiping all with curled heads, but finishing in diminished ends. Where these all meet in the centres pipe three-stroke plumes, points inwards, and finish each with a small bulb. A careful study of the illustration will make this quite clear.

No. 28.—ORANGE

Use the same shaped Genoese as for No. 26. Split, sandwich, and mask in the same way. Decorate with white royal icing, one large and two small diamonds of angelica, and a quarter of a yellow chinois, as follows :—Set the large diamond of angelica the long way of the gateau, so that one point is in the centre. Set the two smaller pieces one each side of the larger piece, all the points together, so that the whole form an extended plume. Split the quarter of chinois in two equal parts, and set them rind sides outward in extended form, so that the opened ends slightly encroach on the angelica, the two base points being joined. Run a long five-stroke plume of icing sugar, beginning near the base of the angelica and ending at the joined ends of the chinois with a large bulb. Outline the chinois with a coarse roped line, not quite reaching the joined base. Where these lines end at the chinois base, pipe and overpipe a C and a reversed C scroll, not quite meeting, and between the curled ends of the C scrolls pipe a large five-stroke plume. Outline the s with a looped edging, points inward, finishing the central stroke with a minaret point. Outline the diamonds of angelica with roped lines, each running up to a

One Shilling Gateaux

point. Outside the coarse rope run a very fine rope, following the form of the coarse one, but not too close together. Outside the fine rope line run a fine scalloped edging, points outward, except in the case of the angelica outlined lines, where the points should be



No. 28.

inward, so that they can be curved at their ends into minaret shapes. Midway between each of these minaret points run out a series of outstanding graduated dots, diminishing to very fine ones at the edges. A careful study of the illustration will make the design quite clear.

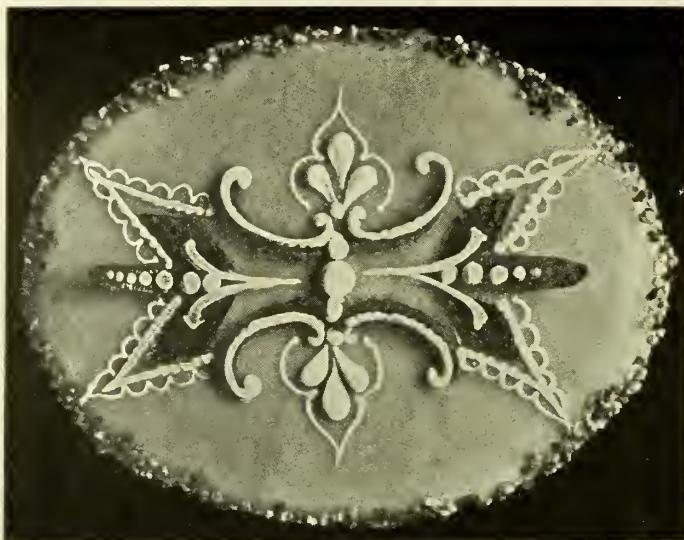
No. 29.—ORANGE.

Use the same shaped Genoese as for No. 26. Split, sandwich, and mask in the same way. Decorate with white royal icing, four small diamonds of angelica, and half of a green chinoise as follows:—Cut the half chinoise into six pieces, remove the pulpy insides, and snip off the end of each piece, so that one end only remains pointed. Pipe a large bulb of royal icing in the centre of the gateau, and on each side of it arrange two pieces of the chinoise on their edges. Each two pieces will thus form a crescent, the two being back to back, $\frac{3}{8}$ in. apart, with a small space in the line of each, where the two pieces do not quite meet. In the spaces left by the outcurved ends of the crescents, lengthways of the gateau, arrange the pieces of angelica, two at each end, widely spread apart, with the base points not quite touching. Between the outstanding points of the angelica set at each end a piece of the chinoise, the rind portion downwards and the points curving upwards.

With a fine pipe of royal icing run a roped line along the upper edge of each piece forming the crescent, making two C forms to each crescent. Overpipe these, and curve both ends on the return. In the centre of each crescent pipe a three-stroke plume, bringing the points between the two C forms. Outline the plume with a fine roped line looped round the side strokes and brought out to a minaret point round the central stroke. Fill in graduated dots from the central bulb to meet the points of the plumes. Starting in the centre of each diamond of angelica, bring down two curved lines, meeting in a point close to the central bulb. Carry graduated dots between these two curved

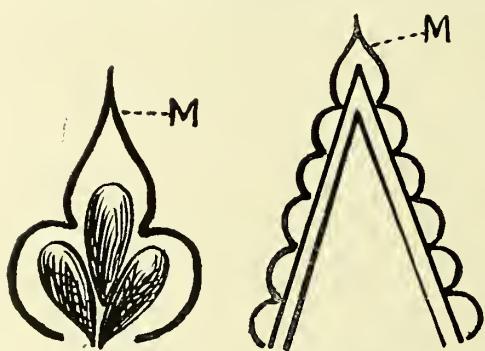
All about Gateaux and Dessert Cakes

lines up the centre of the upcurved pieces of chinois. Outline the diamonds of angelica



No. 29.

with fine roped lines meeting in points, and outline these with a fine scalloped edging, points inward, except at the extreme ends, where they should meet in minaret points. A careful study of the illustration will make the description of the design quite clear.



No. 29A.

No. 29B.

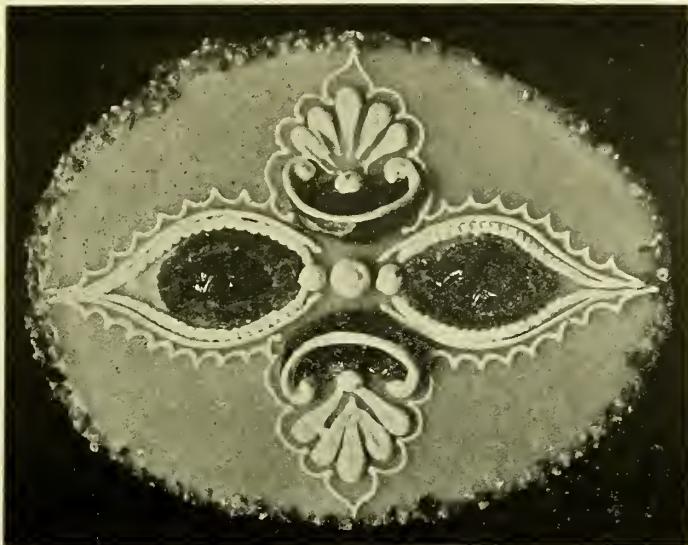
Reference has been made a number of times in the fine outline piping, to minaret points, which occur in the finish of the work. In order that this may be clearly understood, two examples are here given in line drawing to illustrate the method of using. In each case the minaret points are marked M. The larger one is shown as outlining the central stroke of a plume, and the smaller as outlining an ordinary point.

No. 30.—ORANGE.

Use the same shaped Genoese as for No. 26. Split, sandwich, and mask in the same way. Decorate with white royal icing, two rings of angelica cut diagonally from a round stalk, two eights of a yellow chinois, and two halves of a bright cherry as follows:— Pipe a good-sized bulb of royal icing in the centre of the gateau, and set the two ellipses of angelica, each $\frac{1}{4}$ in. from the central bulb lengthways of the gateau. Set the two sections of chinois on their edges, back to back, each $\frac{1}{8}$ in. distant from the central bulb. With a fine pipe outline the angelica with a fine rope, carrying the pointed ends almost to the edge of the gateau. Outline the rope with a plain line, and border this with a fine scalloped edging, points outward, all finishing in fine points together. Outline the top

One Shilling Gateaux

edge of each piece of chinois with C shapes, with rounded ends on the return. In front of these C shapes pipe five-stroke plumes, points inward, finishing with a small bulb. Outline the sides of chinois and the plumes with a fine roped looped edging, points inward, larger where it sweeps round the chinois and smaller round the ends of the plumes,



No. 30.

finishing with minaret points at the edge of the sides. Two small bulbs at the base of the angelica and alongside the central bulb will finish a most effective design, which can be clearly seen by studying the illustration.



No. 31.

All about Gateaux and Dessert Cakes

No. 31.—ORANGE.

Use the same shaped Genoese as for No. 26. Split, sandwich, and mask in the same way. Decorate with white royal icing as follows:—With the edge of a pallette knife mark two parallel lines diagonally across the top of the gateau, sloping upwards. These lines should be equi-distant from the sides, and leave a 2-in. space in the centre. Run a fine roped line along each mark, and a fine plain line $\frac{1}{8}$ in. on each side of the roped lines. On the inner side of each plain line run a fine scalloped edging, points inwards. On the outside of the fine lines run fine extended scrolls, starting from the left hand at the top and from the right hand at the bottom. Over pipe at the base, so as to give a little greater depth there.

In the central ribbon space pipe “Orange” in freehand, writing in plain lines first and working up with small C scrolls afterwards. Work up the initial letter and also the tail of the “g” a little more than the other letters.

No. 32.—ORANGE.

Use the same shaped Genoese as for No. 26. Split, sandwich, and mask in the same way. Decorate with white royal icing and two eighths of a yellow chinois as follows:—Mask the centre of the gateau, and place the two sections of chinois $\frac{3}{8}$ in. apart on the edges the long way of the gateau, one piece being set facing one way and the other the reverse way, the two suggesting a reversed S shape. Start at the inner point of each, and outline



No. 32.

the curved base with a coarse roped line, curved off at the ends to run out in a point to the end of the gateau. Starting in the centre, run a fine plain line outside each roped line, carried out to a point alongside the ends of the roped lines. As these lines meet in the centre they form a continuous line from end to end. Outline the top edge of each section of chinois in sweeping C form, with curled ends on the return, and from the inner half pipe a second inside C form, overpiping these to bring into prominence. On each side, starting from the inner points of the sections of chinois, along the back of the other one and behind the roped and plain lines run a scalloped edging, points outwards, finishing

One Shilling Gateaux

at the ends with a curled reversed C. Between the loops pipe small bulbs. Outside this another fine plain line and a finer scalloped edging, also with the points outwards. Along the backs of the chinois, pipe lines of graduated dots, largest in the centre and tapering off to each end. In front of the chinois pipe three-stroke plumes set gracefully at an angle. Finish these with small bulbs at the points and outline with a tiny roped border, with minaret points outside the centre plume stroke.

To be certain of the curves and angles of this design, upon the accuracy of which its effectiveness will largely depend, study carefully the illustration accompanying the instructions.

ORANGE PEEL FOR DECORATION.

In nearly all cases where orange-peel is used as a decoration, it is advisable to remove the soft pulpy inside before cutting the outer portion into the required forms. If only small quantities are required this can easily be done by hand with the aid of a sharp thin knife, but when larger quantities are intended to be used there is no method quite so satisfactory as using a small almond-splitting machine. This small appliance, which is made by one of the sugar-boilers' engineers, costs about 40s. It consists of two india-rubber rollers, geared to run in opposite directions, with a sloping guiding-plate above and a thin knife set between the two rollers below. The caps of peel are divided equally in two, and are passed between the rollers, the soft pulpy inside being evenly and accurately removed, leaving only the firm outer shell, exactly the right thickness for cutting into fancy shapes.

By hand the same method is followed, that is, the caps are divided equally in two; each half is pressed flat, skin downwards, and a thin knife holds the peel flat whilst it is drawn with firm pressure from end to end. In each case the pulpy portion can be used for mixtures, such as Banbury or Eccles meat, where its softness will not be detrimental.

No. 33.—ORANGE.

Use the Genoese baked in 5-in. rings, as for No. 9. Split, sandwich, and mask as for No. 26, and decorate with orange-peel, orange-coloured royal icing, and chocolate coverture as follows:—Cut out, with a plain round cutter $\frac{1}{2}$ in. in diameter, a small disc of orange-peel; with an oval cutter $1\frac{1}{4}$ in. long and 1 in. broad, two oval-shaped pieces, which are then to be divided equally into two the longest way, and then cut two narrow strips of the peel $2\frac{1}{4}$ in. long, $\frac{1}{8}$ in. wide in the centre, and tapering to a point at each end.

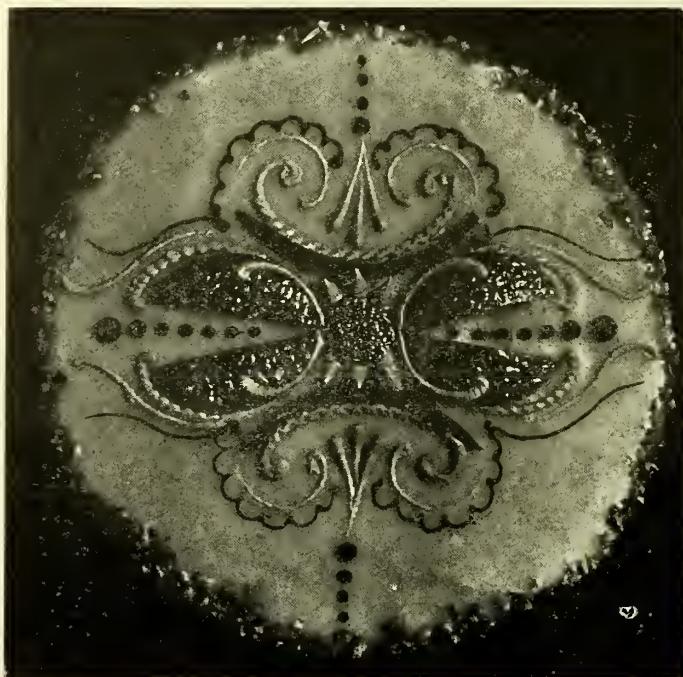
Set the small disc in the centre of the gateau, and arrange the two oval pieces opposite one another, the two points of each meeting where they touch the disc, and opening outwards at the outer edges, so as to leave a wedge-shaped opening in the centre. On the two sides arrange the narrow strips on their edges, curved in crescent shape, and not quite touching the other pieces or the centre.

With a fine pipe of the royal icing pipe a wide C shape at the inner ends of the spreading ovals, curling each end on the return. Outside the outer ends, on the glacé, pipe long C and reversed C shapes in roped lines with curled heads, but running down to points at the ends. Beyond these, pipe extended S shapes and reversed S shapes in plain line.

Inside the crescent shapes—that is, on the inner side of the crescent, but nearer the outside edges—pipe long C forms in roped form, but curled on the return at both ends. Outline each end of these C shapes with smaller and finer C shapes, curled at the inner

All about Gateaux and Dessert Cakes

end and pointed at the outer. Between these, pipe long fine three-stroke plumes, the points being outwards. On each side of the central disc pipe three small spear points. Now take a very fine pipe filled with chocolate coverture, only just soft enough to run, and with a running movement outline the last fine C shapes with a fine scalloped edging, points



No. 33.

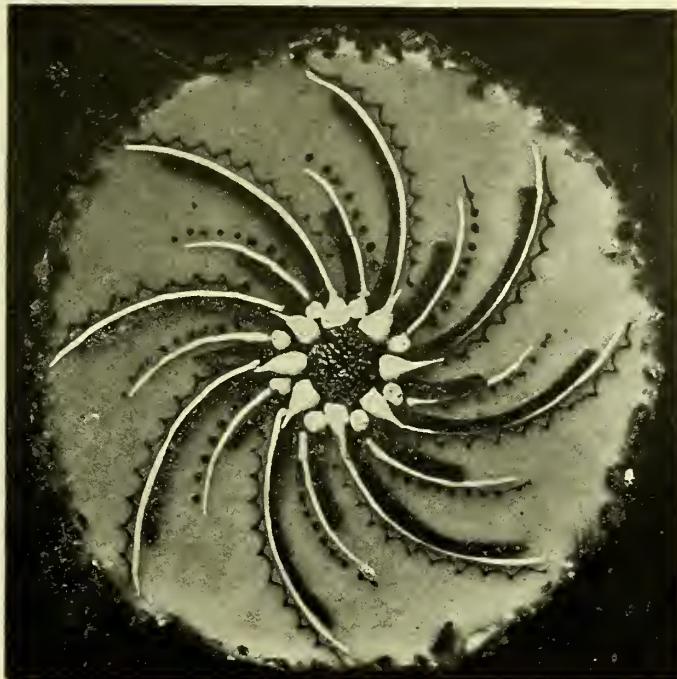
inward. Outline the S shapes with a finely-drawn curved line, ending in a point at the edges. Pipe graduated dots of coverture, starting at the base of the plumes and running outwards, and starting near the edge, running inwards between the two spreading oval pieces of orange, the dots running down the centre of the wedge-shaped opening.

No. 34.—ORANGE.

Use the same shaped Genoese as for No. 9. Split, sandwich, and mask as for No. 26, and decorate with orange-peel, cream-coloured royal icing, and chocolate coverture as follows: Cut eight long narrow strips of orange-peel, $\frac{1}{8}$ in. wide and $2\frac{1}{4}$ in. long, tapering to a point at one end. Also eight pieces 1 in. long, the same width and shape, also one small circular piece $\frac{5}{8}$ in. in diameter. The small disc should be cut from peel from which the pulpy inside has not been removed, so that it may have extra thickness. Set the disc in the centre of the gateau, and arrange the long narrow pieces, radiating outwards, in curled lines on their edges. It is best to set the pieces opposite one another, first two, then another two, thus dividing the whole into four equal parts, and then setting the others equally between the first four. In each case the points should be outwards and the thicker ends touching the central disc. Now arrange the shorter pieces equally between the longer ones.

One Shilling Gateaux

With a fine plain pipe run a fine line of royal icing along the back of each long and short piece of peel, each line extending a little beyond the peel and ending in a fine point. Finish the centre with eight pear-shaped forms, radiating from the disc of peel, and eight small bulbs between them.



No. 34.

Now with a very fine pipe of chocolate *coverture* pipe a scalloped border along the back of the long cream-coloured lines, the points outwards, and along the back of the shorter lines a row of graduated dots, the largest near the inner ends and tapering outwards to very fine points.

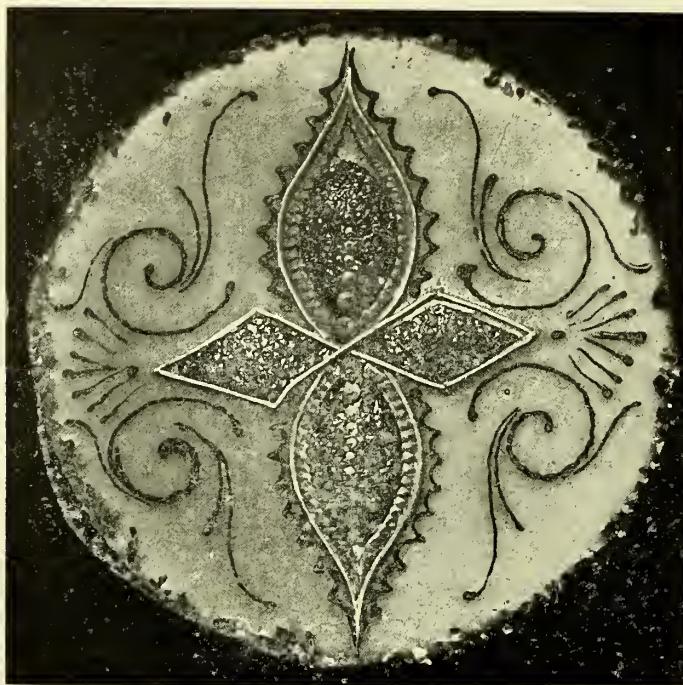
No. 35 -- ORANGE.

Use the same shaped Genoese as for No. 9. Split, sandwich, and mask as for No. 26. Decorate with orange-peel, cream-coloured royal icing, and chocolate *coverture* as follows : Cut two small ellipse-shaped pieces of orange-peel $1\frac{3}{8}$ in. long, also two small diamond shapes of orange-peel $1\frac{1}{4}$ in. long. Set these, not quite touching to form a four-pointed star in the centre of the gateau. With a fine pipe of royal icing border the diamonds in a frame of straight lines. Run a roped border round the ellipse forms, beginning as near the centre as possible and ending in a curved point, the two lines meeting near the edge of the gateau. Outline the roped lines with plain ones, also meeting in a fine point at the edge. Now with a very fine pipe of chocolate *coverture* run a fine scalloped border outside the plain lines, these also ending in fine points at the edge.

In the side spaces, on each side of the diamond shapes, pipe in chocolate, wide C shapes and reversed C shapes, with widely extended S scrolls and reversed S scrolls, as shown in the illustration. Opposite the points of the diamond shapes pipe in seven-stroke

All about Gateaux and Dessert Cakes

fan-shaped plumes, with the points inward, and a dot at the base of each. Above the centre of the ellipse forms pipe graduated dots of royal icing, tapering outwards to fine dots.



No. 35.

No. 36.—ORANGE.

Use the same shaped Genoese as for No. 9. Split, sandwich, and glacé as for No. 26, and decorate with orange-peel, cream-coloured royal icing, and chocolate coverture as follows: Cut six diamond-shaped pieces of orange-peel $1\frac{1}{4}$ in. long, also six small crescent-shaped pieces, cut with the edge of a $1\frac{1}{4}$ in. plain cutter.

Set opposite each other, on the outside edges of the gateau, two sets of three diamond shapes, the points meeting at the edge and outstanding inwards. Set two crescents on each side, opposite the two right angle spaces made by the outspreading diamond points, each being set with the points outwards. In the centre of the gateau, set the remaining two crescents back to back, but not quite touching, and with their points towards the side spaces of the gateau.

With a fine pipe of royal icing outline all the diamond shapes with straight lines along the edges. Where the diamonds join each other, as well as on the outside edges, pipe single-plume strokes, ending at the same point and finishing off with a good-sized bulb. The graduated dots along the centre of each diamond are at discretion, and need not be used. Outline the side crescents with wide extended S scrolls, roped in the centre and curled at each end. From the insides of the central crescents pipe fine S and reversed S scrolls, two on each side, the pointed ends being carried down between the wide ends of the large S scrolls surrounding the side crescents. At the junction of the points of the small S scrolls pipe small three-stroke plumes in chocolate, the points towards the points of the central diamonds. Facing the centre of each of the central crescents,

One Shilling Gateaux

beyond the heads of the small S scrolls, pipe wide seven-stroke plumes, and outline them with a scalloped edging in chocolate, points inwards, but finishing with minaret points.



No. 36.

Outline the extended heads of the large S scrolls with finely-run S and reversed S scrolls in chocolate. All this sounds rather complicated, but will easily be followed by reading with the illustration before you.

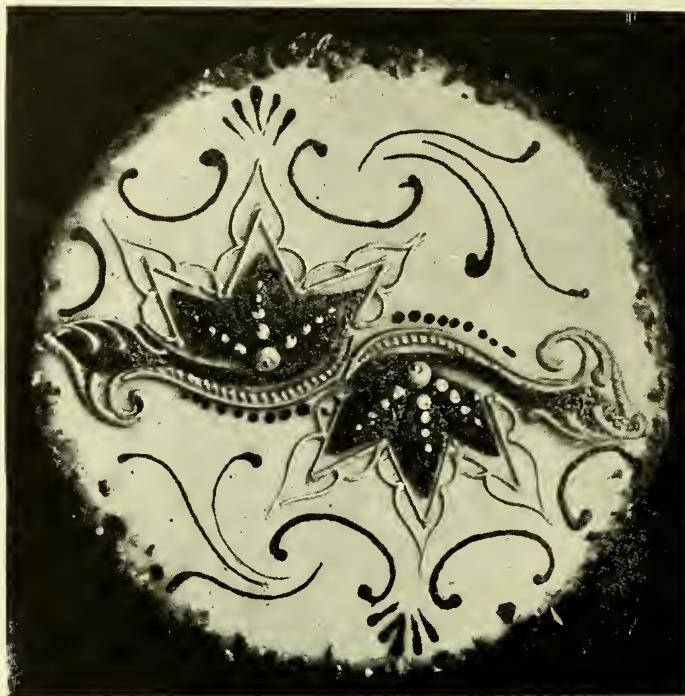
No. 37 — ORANGE.

This is a charmingly simple and chaste design, but somewhat difficult to describe. Constant reference must be made to the illustration, which should largely explain itself.

Use the same shaped Genoese as for No. 9. Split, sandwich, and mask as for No. 26. Decorate with orange-peel, cream-coloured royal icing, and chocolate coverture as follows : Cut eight diamond-shaped pieces of orange-peel, each 1 in. in length. Cut also two narrow strips of orange-peel, as thin as possible, and set these on their edges, back to back, the ends in the centre being exactly opposite one another but $\frac{1}{4}$ in. apart. At the two outer ends set a diamond-shaped piece following the line of the curved strips, and the points almost reaching the edges of the gateau. In the depression formed by the curved peel, but slightly nearer the middle of the gateau, set at opposite sides three diamond-shaped pieces in plume form, the points at the base meeting, but the outer points being extended. With a fine pipe of royal icing run a roped line along the back of each curved strip, the inner ends of the ropes extending $\frac{1}{4}$ in. beyond the meeting point and running parallel, but $\frac{1}{8}$ in. apart. The outer ends should be well curled on the return. Along the edge of the roped lines run a fine plain line, the curled ends of which must finish inside the curled ends of the roped lines. From the large ends run next ended overpiped S scrolls. Outline the plume points of the diamond shapes with straight lines, meeting in points, and outline these lines with minaret points. Down the centre of each diamond shape run a line of graduated dots, one large one at the base of all, and three smaller lines

All about Gateaux and Dessert Cakes

ending in very fine ones near the points. The two single diamonds should be piped and overpiped with fine S and side scrolls. Along the back of the roped lines run in rows of



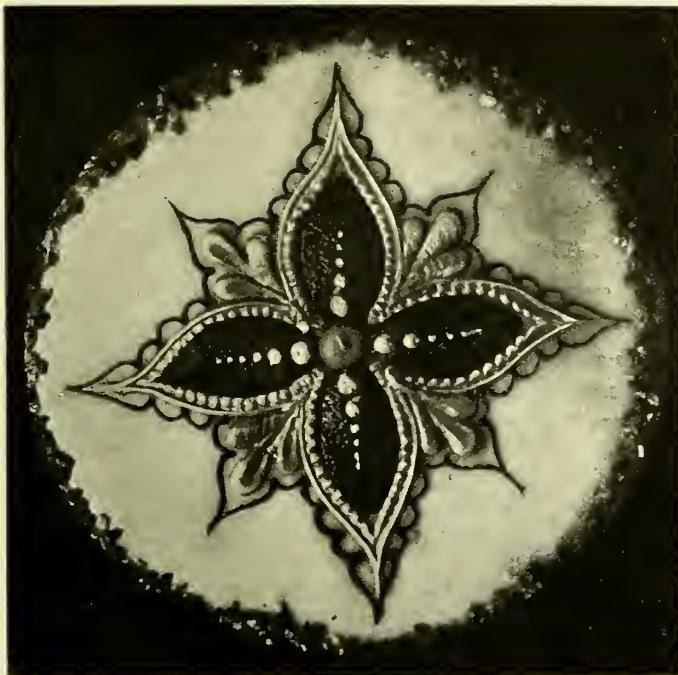
No. 37.

graduated dots in chocolate, decreasing in size as they run outwards. Above the tops of the minaret points pipe fine five-stroke plumes in chocolate, fill in at the sides with fine wide C shapes, and extend these with fine line scrolls in C and S shape as shown.

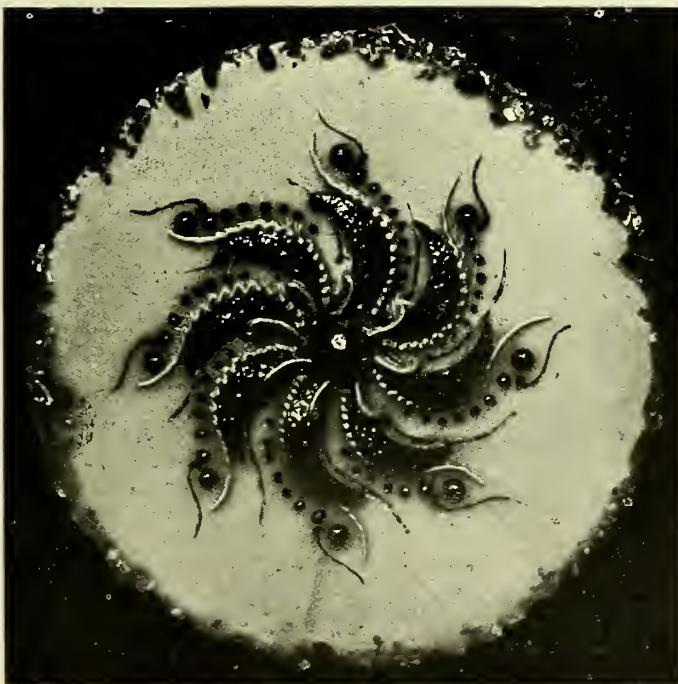
No. 38.—ORANGE.

Use the same shaped Genoese as for No. 9. Split, sandwich, and mask as for No. 26. Decorate with orange-peel, cream-coloured royal icing, and chocolate coverture as follows :—Cut four ellipse-shaped pieces of orange-peel with a cutter $1\frac{3}{8}$ in. long. Set these in the centre of the gateau to form a four-pointed star, the inner points being $\frac{3}{8}$ in. apart. With a fine pipe of royal icing run a roped line along each edge, curving the ends to meet in a point at the ends. Outline these roped lines with a fine plain line also meeting in outward points. Between each two ellipse forms, where the roped lines start, pipe a large three-stroke plume, points inwards. In the centre of all pipe a large bulb, and from the bulb run a line of graduated dots along the middle of each ellipse, the outside ones being very fine indeed. With a very fine pipe of chocolate coverture outline the whole with a scalloped edging, points inwards, the points of the ellipse shape, as well as the central stroke of each plume, being finished with minaret points. This design is both simple and effective, and the description will be easily followed by studying the illustration.

One Shilling Gateaux



No. 38.



No. 39.

All about Gateaux and Dessert Cakes

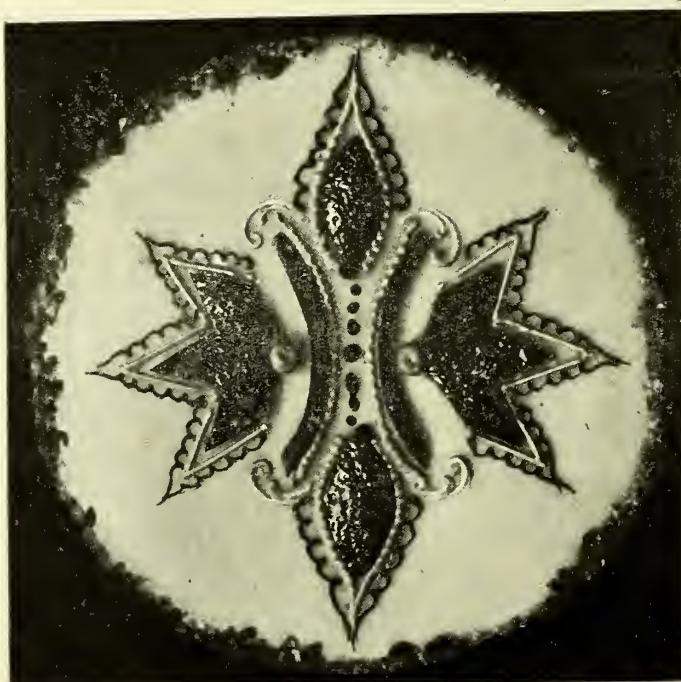
No. 39.—ORANGE.

Use the same-shaped Genoese as for No. 9. Split, sandwich, and mask as for No. 26. Decorate with orange-peel, half a glacé cherry, cream-coloured royal icing, and chocolate coverture as follows:—Set the half-cherry in the centre of the gateau. Cut eight small crescent-shaped pieces of orange-peel with the edge of a plain round cutter $1\frac{1}{4}$ in. in diameter. Arrange the crescents in curved radial form, the inner ends just touching the cherry in the centre. With a fine pipe of royal icing run a roped line along the back of each crescent, extending the line beyond the point of the crescent and curving the end off, finishing with a fine point. At the inner end of the crescents pipe and overpipe small curved scrolls, following the line of the crescent as shown.

With a fine pipe of chocolate coverture pipe a curved row of graduated dots at the back of each roped line, beginning with the larger ones at the outside edge and tapering off inwards. From the second dot in each line a fine line may be drawn, curving in extended S form round the larger outside dot. Also a very fine line may outline the inner shape of the crescents. This design is very simple and easy.

No. 40.—ORANGE.

Use the same shaped Genoese as for No. 9. Split, sandwich, and mask as for No. 26. Decorate with orange-peel, cream-coloured royal icing, and chocolate coverture as follows: Cut six diamonds of orange-peel $1\frac{1}{8}$ in. long, two ellipse shapes $1\frac{1}{8}$ in. long,



No. 40.

and two narrow strips of peel $2\frac{1}{4}$ in. long, $3\text{-}16$ in. wide in the middle, and tapering off to a point at each end. Set the narrow strips back to back on their edges in the centre, leaving $\frac{1}{2}$ in. between the nearest points. On the curved side of each strip set three diamonds,

One Shilling Gateaux

the base points being close together and the outer points outspread in plume form. The base points should be $\frac{1}{4}$ in. from the curved lines. On the two opposite sides, between the outward curved ends of the strips, place the ellipse forms, the points being nearly an inch from the edge of the gateau.

With a fine pipe of royal icing run a roped line along the back of the two curved strips and also roped lines outside the two ellipse forms, ending in curved points. Finish the ends of the curved roped lines with fine C and reversed C scrolls, with smaller ones inside them, in each case the starting ends being curved and the finishing ends being fine points. Outside the orange diamond plumes in fine straight lines, meeting at the points. With a fine pipe of chocolate couverture outline the diamond plumes and the ellipse forms with a fine scalloped edging, points inwards, finishing each with minaret points. At the base of each three-diamond plume, pipe a large bulb of royal icing, and at the inner end of each ellipse a bulb of chocolate, finishing with a line of graduated dots, a large one in the centre and tapering off at both ends.

CITRON CREAM.

A specially flavoured cream will be required for sandwiching "gateaux au citron." This should be made as follows :—

2 lbs. icing sugar,	1 gill lemon juice (commercial),
$\frac{1}{2}$ lb. fine fresh butter,	4 oz. soft citron peel (inside only),
Green colour.	

Put the icing sugar into a basin and add the lemon juice, and mix into a paste a little firmer than water icing. If too firm, add a little more lemon juice. Break the butter into small pieces, add it to the cream, and beat until the mixture is light and almost standing. Colour it the palest tint of green. Take the citron peel, which must be soft and free from outside skin, shred it very thin, and divide, sub-divide, and chop until it is almost pulp. Add this to the cream and well mix in, and use as directed.

No. 41.—CITRON.

Use the same shaped Genoese (5 in. rounds) as for No. 9. Split, sprinkle the cut surfaces with simple syrup to which has been added triple orange flower water ($\frac{1}{2}$ gill to the pint of syrup). Sandwich with the citron cream, mask very lightly on the top and more thickly on the sides with passed greengage jam, and glacé the tops with very pale green fondant, reduced and flavoured with the orange flower water syrup. When quite set, trim away with a sharp knife any sugar that may have run over the edges, and smother the sides with very small nib sugar, to which has been added one-fourth its weight of very finely-chopped citron peel. The green outer skin taken off that used for the cream will be most suitable.

Decorate with citron peel, pale, green royal icing, and chocolate couverture as follows : For each gateau cut two diamonds $1\frac{1}{2}$ in. long from the outer green skin, and two half-rounds $1\frac{1}{2}$ in. in diameter from the inner portion. If only one or two gateaux are to be made, the easier way will be to cut a thin slice across the citron cap, lay it on its side, and with a plain round cutter cut out the half-circles. If a number are needed, cut a slice across the cap 1 in. or more in thickness, remove the outer skin with a sharp knife, lay the slice flat on its cut side, and with the round cutter cut out a number of thick half-rounds. These can then be divided into a number of thin pieces, to use two to each gateau. Set the two diamonds, end to end, in the centre of the gateau, not quite touching. Take two of the half-rounds and set them opposite each other, the flat side of each resting

All about Gateaux and Dessert Cakes

against the inner straight side of the diamonds, the points being exactly opposite each other. With a small camel's hair pencil touch the upper surface of both diamonds and half-rounds with a warm solution of gum arabic and water to give them a good bright glaze.

With a fine pipe of royal icing run a roped line along the outer edge of each half-round, commencing at the outer point on top and finishing at the inner edge on the side. Overpipe in rounded end the commencement of the rope. Pipe a smaller rope, beginning midway of the outer form, on top at first, but ending at the edge in the centre. Beginning at the edge of the gateau, opposite the point of each half-round, pipe a long roped S, finishing in the centre with the first two ropes. Along the two inner sides of the two



No. 41.

diamonds pipe two curved ropes, ending in the centre, and finish the centre with a large bulb. On the outer ends of the two diamonds pipe a thin wide nine-stroke plume, and beyond the diamond points on the glacé outline with two fine lines, crossed at the points like an Oxford frame. Between the roped edges of the half-rounds and the long roped S shapes pipe curved rows of graduated dots, beginning with large ones and diminishing as you run inwards. In the two spaces at the sides pipe C scrolls, beginning in the centre and curving to wide heads. Work these up with small inner and outer scrolls, the extending ones being in S form, with small side ones. With a very fine pipe of chocolate coverture, outline the royal icing with chocolate, as shown in the illustration.

No. 42.—CITRON.

Use the same shaped Genoese as for No. 41. Split, sandwich, and mask in the same way, and decorate with citron peel, pale green royal icing, and chocolate coverture as follows:—Cut two diamonds $1\frac{3}{4}$ in. long from the green outer skin of the citron. Cut a slice $\frac{1}{8}$ in. thick across the cap, and with a plain cutter $2\frac{1}{2}$ in. in diameter cut out two

One Shilling Gateaux

half-rounds. With a smaller plain cutter $1\frac{1}{2}$ in. in diameter remove inner side from each, leaving half-circular bands $\frac{1}{2}$ in. wide. Set these back to back in the centre of the gateau $\frac{1}{8}$ in. apart at the nearest points. On each side of the spreading ends set one of the diamonds the outer points being $\frac{1}{4}$ in. from the edges of the gateau. Brush both forms with gum. With a fine pipe of royal icing run a fine roped line along both inner and outer edges of the semi-circular bands, finishing the ropes of the smaller sides with overpiped rounded ends. Inside each of these smaller ropes run a very fine plain line, and inside these a fine scalloped edging, the points outwards. On the outer side of the two crescents, but inside the crescents themselves, pipe large five-stroke plumes, and at each end of the crescent bands small S side scrolls. Outline the diamond shapes with tiny wide roped lines, standing away from



No. 42.

the diamonds, so that a little space is shown between. Outside the roped diamonds a plain line diamond frame. Starting at the inner point of each diamond of peel, run a line of sharply graduated dots, large at first, and tapering off to very small. Between the diamonds and ends of crescent shapes pipe in long S shapes and reversed S shapes in roped form, tapering off inwards.

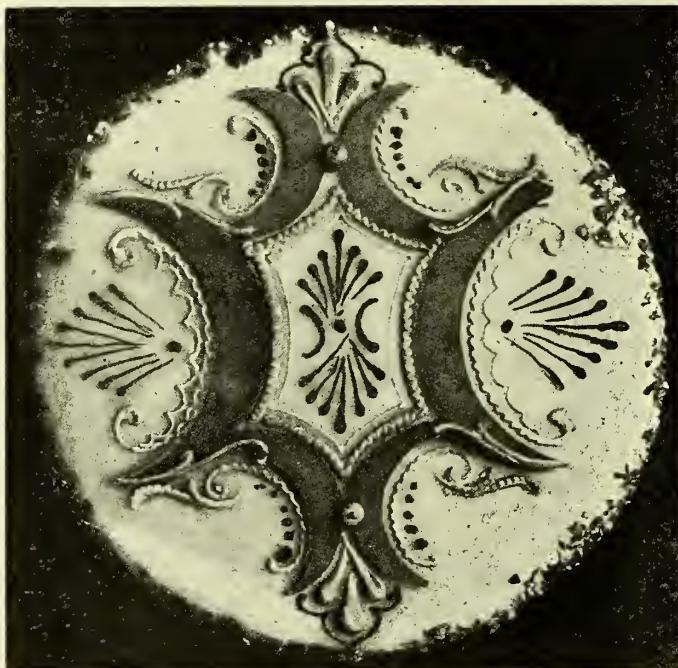
With a very fine pipe of chocolate coverture outline the outer sides of the diamonds with a fine scalloped edging, points inwards. Outline the side plumes, following their form, and finishing with minaret points. Between the ends of the outer sides of the crescents and the S shapes run in lines of graduated dots in chocolate, largest at the outside and tapering inwards.

No. 43.—CITRON.

Use the same shaped Genoese as for No. 41. Split, sandwich, and mask in the same way. Decorate with citron peel, cream-coloured royal icing, and chocolate coverture as follows:—Cut thin slices of citron across the cap, and cut out two crescents with a $2\frac{1}{2}$ in.

All about Gateaux and Dessert Cakes

plain cutter, and four crescents with a $1\frac{1}{4}$ in. plain cutter. All these must be cut with two cuts of the cutter, so that the larger ones are barely $\frac{1}{2}$ in. wide in the centre and the smaller ones $\frac{1}{4}$ in. wide in the centre. Set these six crescents to form a frame, all with the points outwards. First set the two larger ones back to back, but with a central space $1\frac{1}{4}$ in. at nearest point. Then at each end arrange two of the smaller ones, the points of one side meeting the larger crescents near their ends, and the other points not quite touching, so that their points stand out in plume form. With a camel's hair brush carefully coat with liquid gum arabic. With a fine pipe of royal icing run an inner roped frame round the inside of the six-sided shape formed by the crescents. On the outside edges of the crescents run a fine roped line in C form, both ends being curled on the return. On the inner ends of the four smaller C forms pipe S scrolls, with small reversed scrolls at



No. 43.

sides. Above these, on the inner ends of the actual crescents, pipe long S scrolls, running out to the points with small side scrolls to each. At the points between the outside ends of the small crescents pipe small three-stroke plumes. With a very fine pipe indeed pipe a scalloped edging to the two larger crescents, and a very fine plain line inner frame to the central frame. With a fine pipe of chocolate coverture pipe from the two ends of the central frame two seven-stroke plumes of chocolate, with a small central bulb, and two small C shapes between the two plumes at the sides. Outline the two royal icing plumes at sides in curved chocolate lines, and in the spaces at sides of the larger crescents pipe in nine-stroke plumes in chocolate, finishing with a small bulb at base, and finish the small C shapes in smaller crescents with rows of small graduated dots of chocolate, the arger at the outside ends and tapering off inwards.

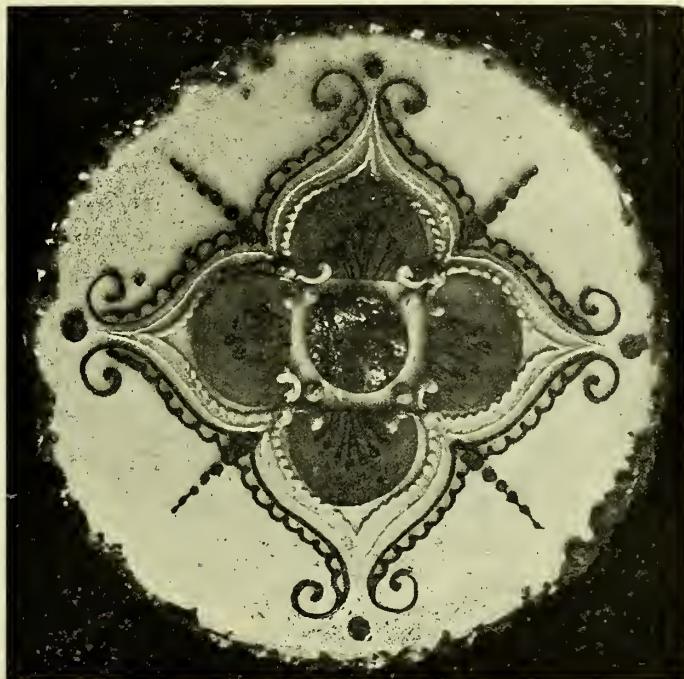
NO. 44.—CITRON.

Use the same shaped Genoese as for No. 41. Split, sandwich, and mask in the same way. Decorate with citron peel, cream-coloured royal icing, and chocolate coverture as follows:—Cut a slice of citron peel across the cap and $\frac{1}{8}$ in. thick. With a plain round

One Shilling Gateaux

cutter $1\frac{1}{8}$ in. in diameter cut out four pieces. Unless the cap is abnormally thick these will not be perfect circles, but this will not matter, as they have to be cut down on one side to three-quarters of their diameter. With a plain round cutter $\frac{7}{8}$ in. in diameter cut out a thin disc from the green outside. Set this disc in the centre of the gateau, and arrange the four pieces at equal distances apart, the flat sides forming a small square, but not quite touching at the corners. Touch the surface of the cut pieces of peel with a warm solution of gum arabic.

With a fine plain pipe of royal icing run fine roped lines round the four pieces of citron, making a right and left hand rope for each piece, finishing in a point opposite the centre of each. Outside the roped lines run fine plain lines, also meeting in a point. On the



No. 44.

inside edges, where the points of citron approach one another, pipe two curled strokes running down between the ends, and finishing with a small bulb. Between each two, at the corners of the small inner square, pipe small bulbs.

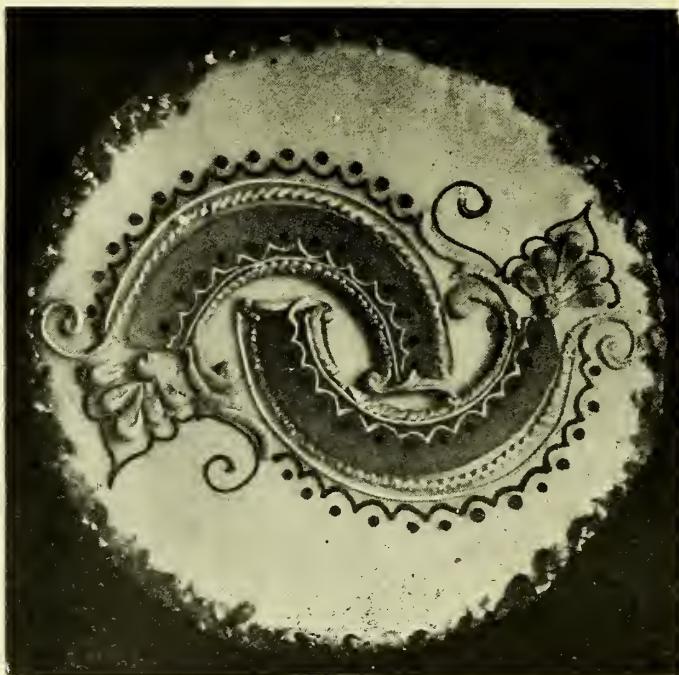
With a very fine pipe of chocolate coverture pipe seven-stroke plumes on each of the four pieces of citron, the points running to the inside edge. Run a fine line of the chocolate outside the fine royal icing lines that are outside the roped lines, finishing each chocolate line with a widely-curled head on its outside. Outline the fine line with a scalloped edging, points inward, finishing off where they meet the curled heads. Between each two curled ends pipe a bulb of chocolate, and running out from the place where the right and left hand lines start, a straight row of graduated dots, tapering to the edge of the gateau.

No. 45.—CITRON.

Use the same shaped Genoese as for No. 41. Split, sandwich, and mask in the same way. Decorate with citron peel, cream-coloured royal icing, and chocolate coverture as follows :—Cut two slices of peel $\frac{1}{8}$ in. thick across the cap. With a plain round cutter

All about Gateaux and Dessert Cakes

$2\frac{1}{2}$ in. in diameter cut out two half-circles, just clearing the outside rind. With a smaller plain cutter $1\frac{1}{2}$ in. in diameter cut out the insides of these, leaving two half-circular ribbons exactly $\frac{1}{2}$ in. wide. Set these with the inner end of each opposite the concave of the other, not touching by $\frac{1}{4}$ in. With a camel's hair brush lightly brush over the surface of each with the gum solution. With a fine plain pipe of royal icing run a roped line along the inside edge of each, on the edge, and another roped line along the outside edge of each, but on the glacé surface, and not quite touching the peel. Outline all these roped lines with fine plain lines, the inner ones being, of course, on the peel, and the outer on the glacé. The outer ones must be finished off with wide curled ends, reaching to the edge of the gateau. Finish the inner ends of each ribbon of citron with fine S scrolls, adding small



No. 45.

side scrolls. The inside points of the outer ends must have larger S and side scrolls, continuing the roped lines, but curved beyond them a little way along the outer edge of the inner ends of the reversed pieces. At the outside ends of each piece of citron pipe larger five-stroked plumes, points towards the peel, and finishing with a medium-sized bulb.

With a fine pipe of chocolate coverture outline the plumes, finishing with minaret points. Carry small single scrolls along the outline of the larger S scrolls, and outline the outer edge of each ribbon outside the fine line of royal icing with a fine scalloped edging, points outward, and with small bulbs between each small scallop. On the top of each ribbon, but close to the roped and lined edge, run a fine scalloped edging, points outward, of royal icing, and in each small loop a tiny bulb of chocolate.

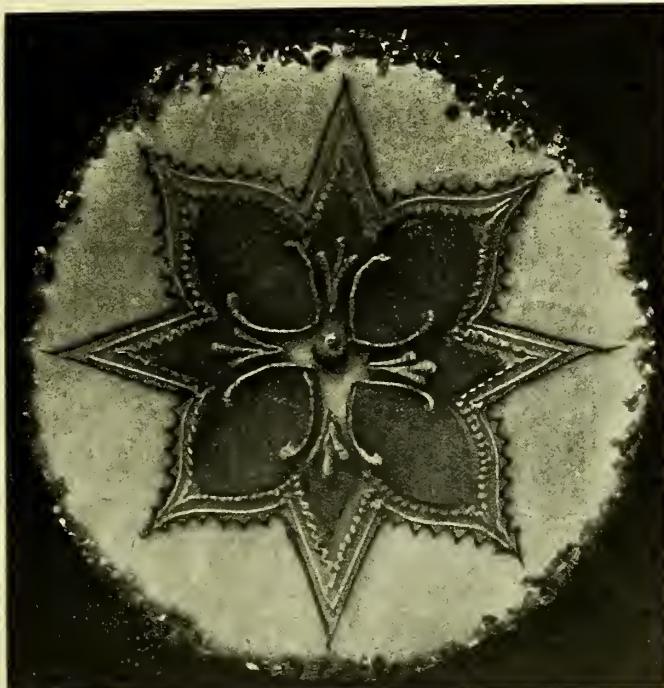
No. 46.—CITRON.

Use the same shaped Genoese as for No. 41. Split, sandwich, and mask in the same way. Decorate with four ellipses of citron $1\frac{1}{4}$ in. long and $\frac{7}{8}$ in. wide, cut from a $\frac{1}{8}$ -in. thick strip across the cap, four diamonds of citron 1 in. long cut from the green rind, cream-coloured royal icing, and chocolate coverture, as follows:—Set the ellipses of citron to

One Shilling Gateaux

form a four-pointed star in the centre of the gateau, the points of each pair being $\frac{1}{2}$ in. apart. Between the ellipses set the four diamonds, the near points of each pair being $\frac{7}{8}$ in. apart. Brush over the surface of each ellipse with the warm solution of gum arabic, using a camel's hair pencil.

With a fine pipe of royal icing run a right and left hand rope edging to each ellipse and diamond, meeting in a point in each case. Outline the roped lines with fine plain



No. 46.

lines, and outline the plain lines with chocolate coverture, the diamond forms in straight lines, and the ellipse forms in scalloped edging, points outwards. On each diamond pipe a long three-stroke plume in royal icing, the points all meeting at the inner points. Outline the inner half of the ellipse forms with curved lines, beginning with an incurved head and tapering off from each side to meet at the inner points. In the centre of all a large bulb. If this design is accurately followed, it will be very effective.

No. 47.—ORANGE.

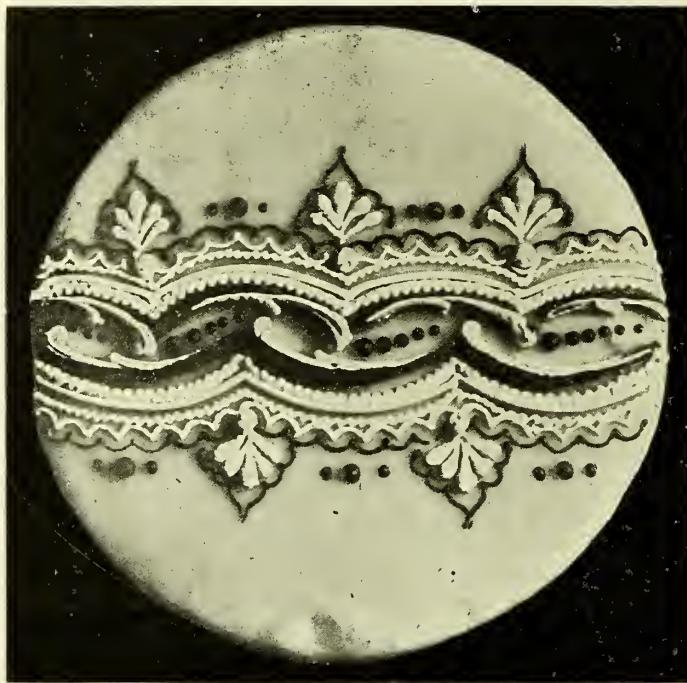
Use the same shaped Genoese as for No. 9. Split, sandwich, and mask in the same way as for No. 26, and decorate with orange peel, cream-coloured royal icing, and chocolate coverture as follows :—

Divide a cap of orange peel into two equal portions. Remove the soft pulpy inside, and cut seven strips across one of the half caps. These strips should be $\frac{1}{8}$ in. wide in the centre, and tapering towards the ends. Set these in two rows, on their edges, across the centre of the gateau, so as to form a set of three long loops in one row and two long and two short in the other row. By this plan the centre of each loop will be faced by the

All about Gateaux and Dessert Cakes

incurved ends of two of the facing loops. The two short pieces will form half loops, one at each end. The two rows of loops should be $\frac{3}{8}$ in. apart, and, of course, the skin side of the peel will be outward in both rows.

With a fine tube of royal icing run a long curved scroll from one end only of each orange loop, extending half-way along the edge of the peel. The scrolls should run the reverse way upon the facing set of loops. Overpipe these and fill in small secondary scrolls half-way along the first ones. With a slightly larger tube outline the outside of each peel loop with a roped edging, and outline this with a plain line with the same pipe. Outside this, but nearly $\frac{1}{8}$ in. spaced, run a fine rope, and edge this with a very fine scalloped



No. 47.

border, points outward. Opposite the incurved ends of the loops pipe fine five-stroke plumes, points inwards, leaving nearly $\frac{1}{4}$ in. space between the points of the plumes and the roped edging. This will give three plumes on one side and two on the other. With a very fine pipe of soft chocolate coverture run a scalloped edging alternately to the royal icing scalloped edging. Outline the plumes with the coverture, finishing each one with a minaret point. Between each two plumes set three chocolate dots, a large one in the centre and two small ones at sides. Along the centre space, between the two sets of orange loops, pipe graduated dots of chocolate, each set covering a half only of each loop space. At the base of each plume set a large bulb of royal icing.

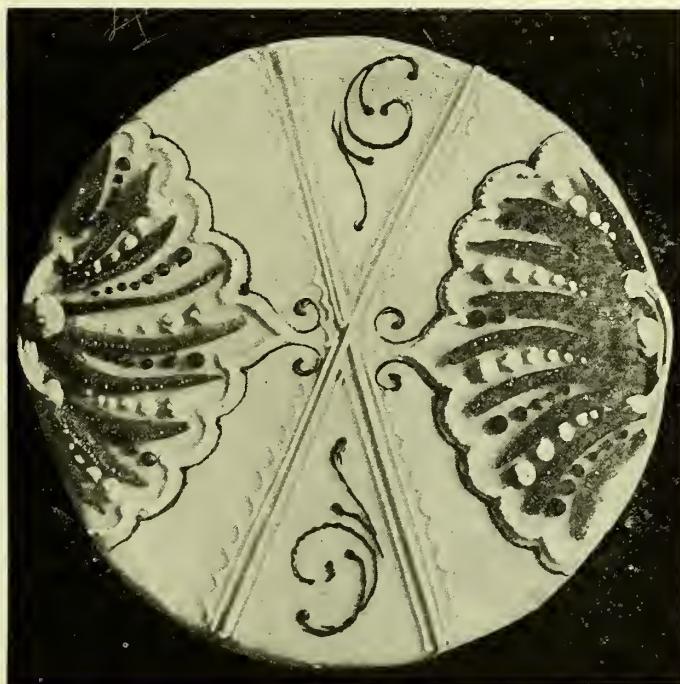
No. 48.—ORANGE.

Use the same shaped Genoese as for No. 9. Split, sandwich, and mask the same as for No. 26, and decorate with orange peel, cream-coloured royal icing, and chocolate coverture as follows:—

One Shilling Gateaux

With the edge of a palette-knife mark two lines across the centre of the gateau, forming a long X. Cut a cap of orange peel in two equal portions, remove the soft pulp, and divide the half caps in narrow strips less than $\frac{1}{8}$ in. in width. Cut them in graduated lengths, and arrange in curved lines in the form of a fan on each side of the X marks, setting all the pieces on their edges. The longest strip in the centre of each should be $1\frac{3}{4}$ in., tapering down on each side to rather above $\frac{3}{4}$ -in. lengths. Set the fan shapes, curving the reverse way to each other on the facing sides.

With a medium-sized tube of royal icing run a line along the marked X lines. On each side of these lines run a very fine plain line, and outside these, on the outer sides only of the X, run a fine scalloped edging, points outward. With a medium pipe outline the



No. 48.

points of the peel fans with a looped roped edging, finishing the central ones with minaret points. Between the curved pieces of peel, in half the spaces, run lines of graduated dots. At the base of each fan, pipe and overpipe a C-shaped scroll, and in its centre a large bulb. In the alternate spaces between the pieces of peel, pipe graduated dots of chocolate couverture. Outline the roped edging with very fine looped lines in chocolate, finishing with outward curved heads from the points of the minarets. In the inner spaces of the X pipe fine chocolate C scrolls, with inner and outward extending scrolls.

No. 49.—ORANGE.

Use the same shaped Genoese as for No. 9. Split, sandwich, and mask in the same way as for No. 26. Decorate with orange peel (two small crescents cut with a 1-in round cutter, and a number of very finely cut pieces), cream-coloured royal icing, and chocolate couverture as follows :—

With the edge of a palette-knife mark across the centre of the gateau a rather narrow letter X. Where the lines cross, set at each side the two small crescents, back to back,

All about Gateaux and Dessert Cakes

and $\frac{1}{8}$ in. apart. Fill in the two long sides of the X with the finely-cut pieces of orange peel. This is most easily done by folding a piece of stiff paper in the form of a V and holding it just inside the marked lines on each side, whilst the cut peel is sprinkled on the soft fondant icing. With a medium-sized pipe run a roped line along the marked lines, thus outlining a V shape on each side, half an X, in fact. On the outer sides of the roped lines run a fine plain line, and with the same pipe a small roped scalloped edging, points outward. Outside these an alternate scalloped edging, points inward, with a very fine pipe, and outside these a very fine plain line. These five lines should be so arranged that they exactly reach in their width to the points of the crescent shapes.



No. 42.

Facing the crescents, pipe rather large five-stroke plumes, finishing at the points with a bulb. Along the outward curved edge of each crescent pipe and overpipe C scrolls, with well-curved ends on the return. Between the two crescents, at the base of the V shapes, pipe large upstanding three stroke plumes, with a large bulb between them. Outline the five-stroke plumes with a very fine pipe of chocolate coverture, finishing the central strokes with minaret points. Outline the fine outside lines of the V shapes with a tiny scalloped edging in chocolate, points outward, and between each loop a tiny dot in chocolate.

No. 50.—ORANGE.

Use the same shaped Genoese as for No. 9. Split, sandwich, and mask in the same way as for No. 26. Decorate with three diamonds of orange peel $1\frac{3}{8}$ in. long, four crescents of orange peel cut with $1\frac{3}{8}$ in. plain round cutter and 5-16 in. at widest part, cream-coloured royal icing, and chocolate coverture as follows:—

One Shilling Gateaux

Set the three diamonds in a row across the centre of the gateau, one in the exact centre and the points of the two outer ones reaching the edges of the gateau. Arrange the crescents in two sets, back to back, as shown, the backs being $\frac{1}{4}$ in. apart.

With a medium-sized tube of royal icing outline the centre diamond with four roped lines, starting each at the side and finishing in a point at the ends. Outline the inner ends only of the outside diamonds with two curved strokes, the outer ends being extended a little beyond the sides of the diamonds and meeting in a point at the inner ends. From the side points of the central diamond pipe wide five-stroke plumes.

From just inside the outer points of each crescent pipe curled scrolls, overpiped and curled at the inner ends and running round the points of the crescents to a fine point near the inner points of the outer diamonds. From the outside stroke of the plumes run in



No. 50.

long S scrolls to meet the curled scrolls on the outside, between the two, pipe rows of graduated dots, tapering towards the junction. Outline the S and curled scrolls with a fine roped scroll, tapering off to a fine point.

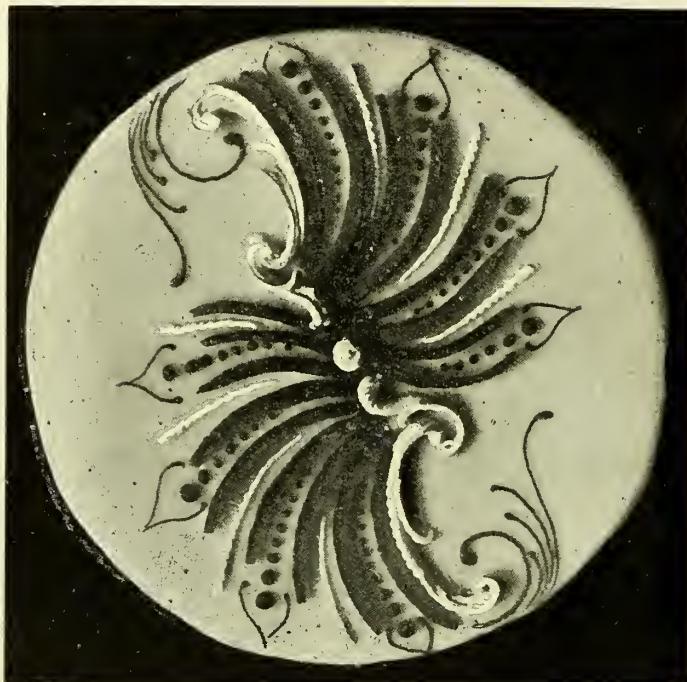
At the outer sides of the outside diamonds pipe in small C and reversed C scrolls as shown. Outline the plumes in fine chocolate, finishing the central strokes with minaret points. Outline the rope scrolls with a fine chocolate scalloped edging, with curled heads by the plumes, the points being outward; between each loop a fine chocolate dot. At the base of the plumes and between each set of crescents pipe in a large chocolate bulb as shown on the illustration.

NO. 51.—ORANGE.

Use the same shaped Genoese as for No. 9. Split, sandwich, and mask in the same way as for No. 26. Decorate with orange peel, cream-coloured royal icing, and chocolate coverture as follows:—

All about Gateaux and Dessert Cakes

Divide a cap of fine bright orange peel in two equal parts, remove the soft pulp from the inside, and cut each half into narrow strips rather less than $\frac{1}{8}$ in. wide. Arrange these in two fan-shaped forms on opposite sides of the gateau, beginning near the edge of each side with the longest piece, and curving towards the centre. The inner ends should all touch, but the two sprays should be so arranged that the two shortest pieces finish opposite each other. This can be clearly seen on the illustration.



No. 51.

Pipe with royal icing a large roped C scroll along the inner curved edge of the larger outside pieces of peel. Overpipe these with a fine pipe, well curling the ends on the return. In the centre of each, pipe smaller C scrolls, running from the middle to the inner ends. Cover the base of each peel spray by piping and overpiping small C and S scrolls, meeting the inner ends of the larger C scrolls. Alternately between the strips of peel pipe fine roped lines, running to points inwards. In the alternate spaces pipe graduated dots of chocolate, the larger ones being at the outer edges, the largest dot of all being outlined with minaret points. On the spaces at the sides, extending from the outer ends of the large C scrolls, pipe in fine chocolate line scrolls, as shown in the illustration.

No. 52.—ORANGE.

Use the same shaped Genoese as for No. 9. Split, sandwich, and mask in the same way as for No. 26. Decorate with orange peel, cream-coloured royal icing, and chocolate coverture as follows:—

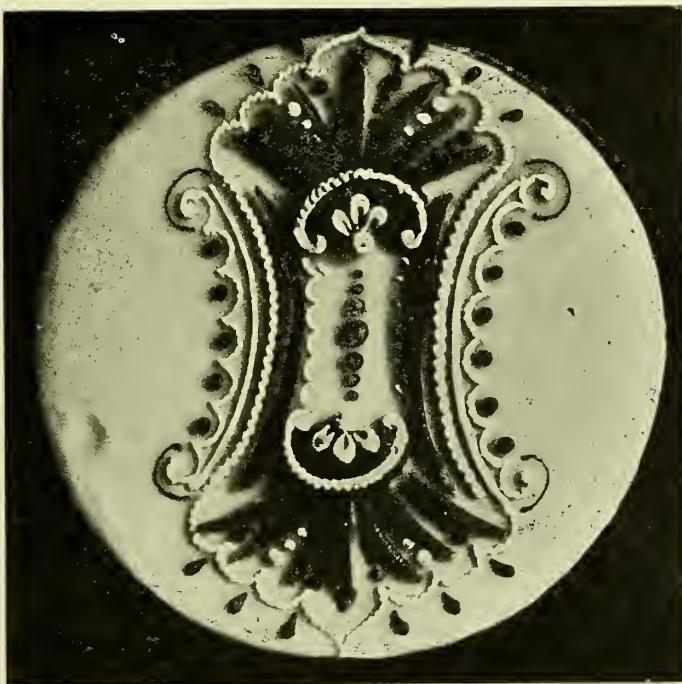
Divide a cap of bright orange peel in two equal portions. Cut out a circular piece with a plain cutter 1 in. in diameter, and divide in the centre. Cut two narrow strips

One Shilling Gateaux

2½ in. long, $\frac{1}{8}$ in. in the centre and tapering off to the ends. Cut seven other strips in the same way, but of varying lengths, from 2 in. to 2½ in. long, and divide each into two

Set the two long strips on their edges, back to back, in curved form, the backs being nearly 1 in. apart at the nearest points. In the open spaces at the ends arrange the shorter pieces in spreading fan shape, the longest piece in the centre of each fan, lying flat and straight, with the rind side uppermost, the graduated side pieces, on their edges, curving outward the rind side always towards the central piece. At the base of the fan shapes set the half-rounds, the flat side on the glacé and the rounded sides standing upward over the base of the cut pieces.

With a medium fine pipe run a roped line outside the long piece of peel, following the curved line $\frac{1}{8}$ in. distant from the peel. Outside this a very fine plain line equi-distant, and outside this a rather wide but fine scalloped edging, points outward and with curved



No. 52.

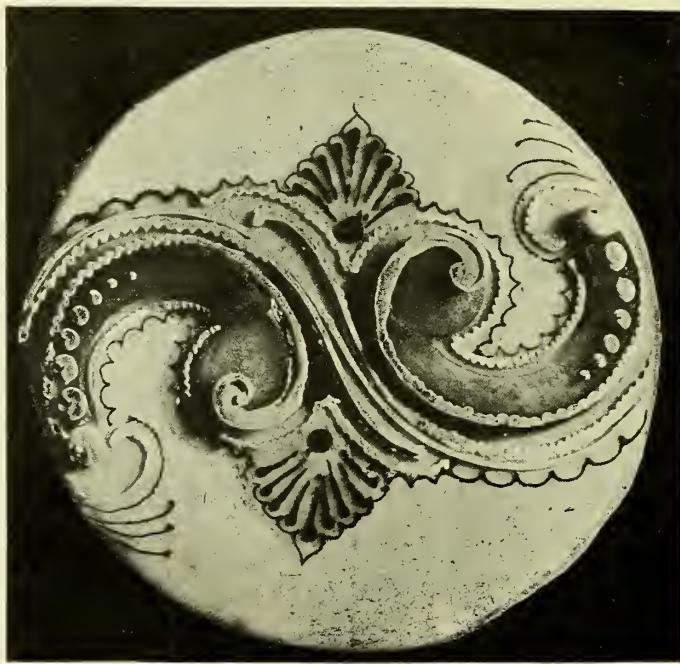
rounded heads at each end. Along the outer edge of each half-round of orange peel run a fine roped line in C shape, with rounded ends on the return. Along the inner edges of the long strips of peel run a fine scalloped edging, points outward. Inside the roped edging, on the half-rounds of peel, pipe small three-stroke plumes, with a medium-sized bulb at the base. Outside the fan shapes run a fine roped loop border round each peel point, finishing the central ones with minaret points. With a very fine pipe of warm chocolate coverture, outline the curled ends of the long scalloped edgings, pipe small dots between their loops, and pear-shaped points between the loops of the end edgings, and also a row of graduated dots, the largest in the middle, along the centre between the two half-rounds of peel. The end of pieces can be filled in if desired with alternate rows of graduated dots of royal icing and coverture between the short pieces of peel. If this is done they must be graduated inwards.

All about Gateaux and Dessert Cakes

No. 53.—CITRON.

Use the same shaped Genoese as for No. 41. Split, sandwich, and mask in the same way, and decorate with citron peel, pale green royal icing, and chocolate couverture as follows :—

Cut a cap of citron peel across the centre, and cut two slices from one half, $\frac{1}{8}$ in. thick. Cut from the end of each a round piece, using a plain round cutter $\frac{7}{8}$ in. in diameter. Then with a cutter $2\frac{1}{4}$ in. in diameter cut away the edge of the rind from each piece, and with another cutter $1\frac{1}{2}$ in. in diameter cut away the inside of each piece, leaving a half-round ribbon $\frac{1}{2}$ in. wide of each piece. Trim the one end quite straight, leaving the other end with the concave cutting where the round piece was first taken out. By this plan the round pieces will fit into the ends of the ribbons, giving a sort of rounded head. Set these pieces with the rounded heads inwards on the gateau, as shown in the illustration, the two head pieces being $\frac{3}{4}$ in. apart, and the plain ends almost reaching the edges opposite each other.



No. 53

Outline each piece with long roped S scrolls, so that the starting point one-third overlaps each piece and runs round the other to the edge of the gateau. When these two overlapping roped lines are in, run a fine doubly-curved plain line between them, extending from edge to edge of gateau. With the same plain pipe run a fine line along the central half of each roped line to give it prominence.

Run a fine roped edging along the inner form of each ribbon of peel, continuing round the head and extending from there past the head of each long S scroll until it meets the long plain line. Along the outer edge of each ribbon of peel run a fine roped line, commencing on the rounded head, which must be well curved and overlapped, and finishing with a

One Shilling Gateaux

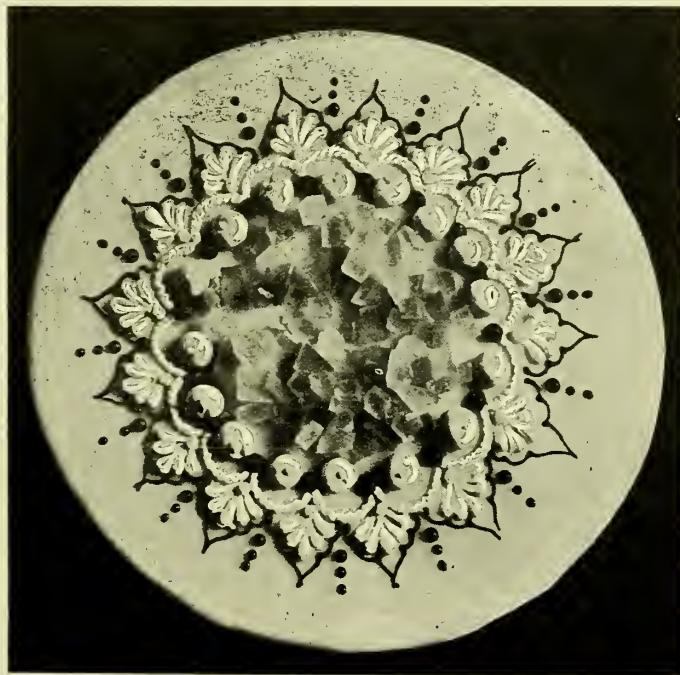
point at the outside edge. At the outer end of each peel ribbon on the glacé, pipe a large bulb, and run a line of graduated bulbs along the peel ribbons.

With a very fine pipe of chocolate *coverture* pipe at each side as shown, wide nine-stroke plumes, with a medium bulb at the base, and running down from that bulb a row of graduated ones along the side of each rounded head. Outline the whole of the fine roped edgings, as well as the line edging extending to the edges of the gateau, with very fine thread scallops in chocolate, the central strokes of plumes having minaret points, and at the extreme edges, where shown, a few fine threads to extend the scroll forms.

No. 54.—CITRON.

Use the same shaped Genoese as for No. 41. Split, sandwich, and mask in the same way. Decorate with citron peel, pale green royal icing, and chocolate *coverture* as follows :—

Cut a piece of citron peel into tiny cubes or nibs. Set a plain round cutter $2\frac{1}{2}$ in. in diameter in the centre of the gateau, and drop the small pieces of citron inside the cutter. Lift the cutter, and with a small pipe of royal icing run a series of small roped loops round the ring marked by the cutter, each loop starting and finishing on the marked line, but



No. 54.

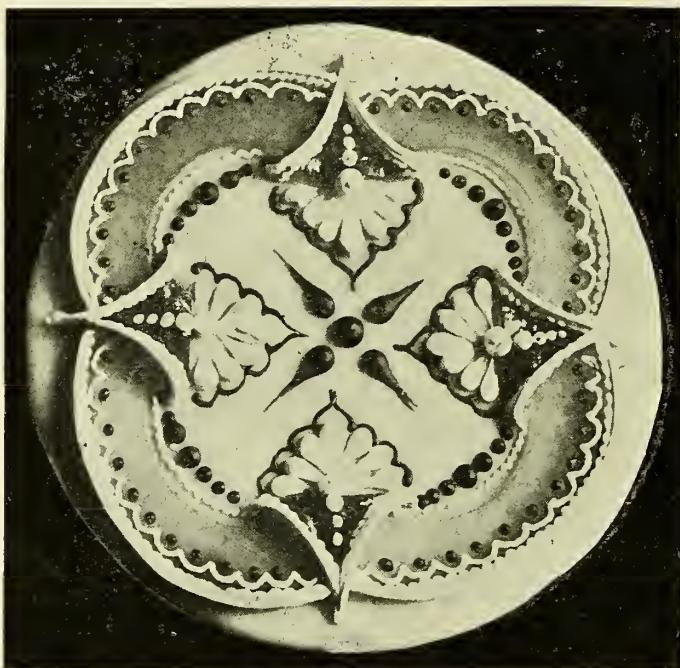
standing out beyond it. Each loop should occupy about $\frac{1}{2}$ in. of the ring. On the inner side of each loop pipe a large bulb. On the outer side of the loops, and between each two, pipe five-stroke plumes, all the strokes meeting at the base and finishing with a small bulb. With a very fine pipe of chocolate *coverture* outline the strokes of the plumes with a scalloped edging, finishing with minaret strokes outside the central strokes of plumes. Between each outlined form pipe three graduated dots in chocolate, tapering to the smallest outwards. Between the large bulbs of royal icing, inside the roped loops and at the junction of each two, pipe a small bulb of chocolate.

All about Gateaux and Dessert Cakes

No. 55.—CITRON.

Use the same shaped Genoese as for No. 41. Split, sandwich, and mask in the same manner. Decorate with citron peel, pale green royal icing, and chocolate couverture as follows :—

Split a cap of citron-peel through the centre, and cut four thin slices $\frac{1}{8}$ in. thick and not less than 3 in. long. With a plain round cutter $3\frac{1}{2}$ in. in diameter remove the outer rind from each, and with a smaller cutter $2\frac{3}{4}$ in. in diameter remove the inner edge, leaving a ribbon $\frac{5}{8}$ in. wide and 3 in. long. Take a piece of the thin outer green rind and cut four equilateral triangles $\frac{3}{4}$ in. on base and sides. Trim the ends of the ribbons to fit the triangles, setting them together on the table to be certain that the mitred ends all fit. Set the pieces together on top of the gateau, so that the points of the triangles meet the outer edges of the ribbons, the base in each case standing $\frac{1}{8}$ in. inside the frame.



No. 55.

With a medium-sized pipe of royal icing run a roped edging along the outside edge of each ribbon, and overpipe the rope with a plain line. Inside the roped line, on the peel, run a fine scalloped edging, points away from the roped line. Inside each ribbon, on the glacé, run a fine roped line, following the form of the ribbon. At the base of each triangle pipe wide seven-stroke plumes, the points all meeting at the triangle base, and finish with a large bulb. From the bulbs run graduated dots across the top of the centre of each triangle. Run a curved rope line along the sides of each triangle from base points to beyond apex points on to the edge of gateau. Overpipe these with plain lines and finer plain lines, finishing each on the edges of gateau.

With a very fine pipe of chocolate couverture outline the four sets of plumes, finishing with minaret points. In the exact centre of gateau pipe a large chocolate bulb, with

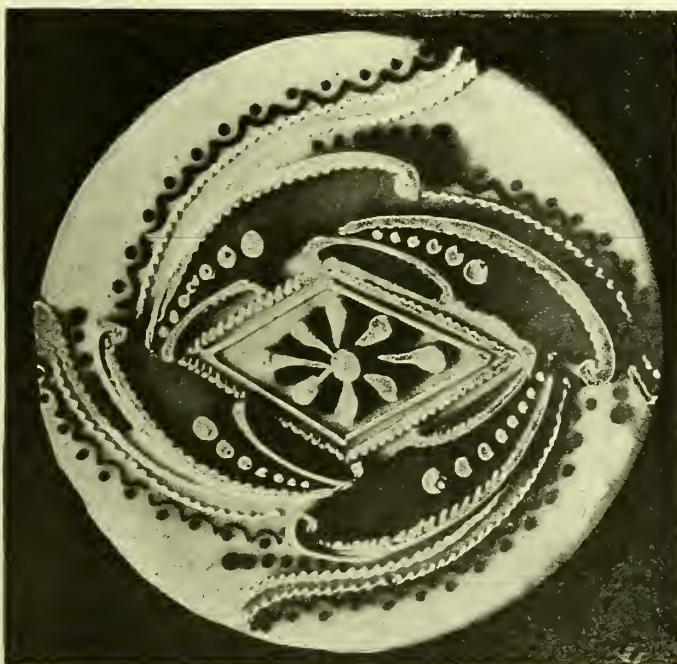
One Shilling Gateaux

four pear shapes running outwards, between the plumes. On the inside of the roped lines, outlining the inner edges of the ribbons, run in graduated dots of chocolate, tapering from the centre on both sides. Between the loops of the fine scalloped edging, on the outer top side of the ribbons, run in fine chocolate dots.

No. 56.—CITRON.

Use the same shaped Genoese as for No. 41. Split, sandwich, and mask in the same manner. Decorate with citron peel, pale green royal icing, and chocolate coverture as follows :—

From a cap of citron peel cut four slices $\frac{1}{8}$ in. thick. With a plain round cutter 4 in. in diameter remove the outer rind and cut each piece straight along the inside edge. Each piece when cut should measure $2\frac{3}{4}$ in. from point to point, straight on the inside edge and bowed on the outer edge.



No. 56.

With a plain pipe of royal icing run a roped line diamond shape $2\frac{3}{4}$ in. long and $1\frac{3}{4}$ in. broad in the centre of the gateau. If a plain diamond-shaped cutter be available, mark the diamond shape with it, and run the roped lines along the marks. Inside the roped lines run a plain line diamond $\frac{1}{8}$ in. inside the roped one. Set the four pieces of citron peel as shown in the illustration, the flat sides inwards, each one starting with its point level with one of the diamond points and running parallel $\frac{1}{8}$ in. apart along the roped sides of the diamond. By this arrangement it will be seen that each piece overlaps the next piece about $\frac{3}{4}$ in. Starting at each extended point of peel, pipe a roped line along the outside curve from end to end, finishing with a point at the inside end. Overpipe this with a plain line, with well-curved head at the outside points. On the inner edge, from about the middle of peel to the inside point, pipe and overpipe wide C scrolls, and between these and the outer edge rows of graduated dots, diminishing inwards.

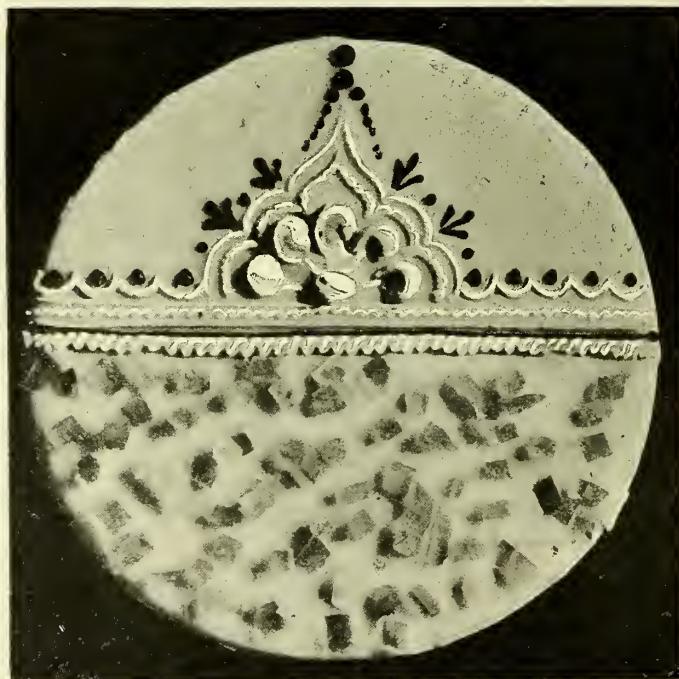
All about Gateaux and Dessert Cakes

Outside each ribbon of peel, on the glacé surface of the gateau, starting at the extreme edges, pipe medium-sized reversed S roped scrolls, running a little beyond the half-length of each piece of peel. Outside these, finer roped lines $\frac{1}{8}$ in. distant, but carried the entire length of the peel. Outline these with very fine scalloped edgings in chocolate coverture, points outward, and run in fine dots of chocolate between each loop. Between the edges of the peel and the peel first roped lines run in rows of graduated dots in chocolate, tapering inwards. The centre of the inner diamond must be finished with eight pear shapes in royal icing and eight in chocolate, following the diamond shape, all points in the centre, and finished with a large central bulb of royal icing.

No. 57.—CITRON.

Use the same shaped Genoese as for No. 41. Split, sandwich, and mask in the same manner. Decorate with small cubes or nibs, of citron peel, pale green royal icing, and chocolate coverture as follows :—

With the edges of a palette-knife mark a line across the centre of the gateau. Holding the knife carefully in that position, sprinkle the tiny cubes of citron over one half of the surface. With a medium-sized tube pipe a roped line rather coarsely along the marked



No. 57.

line. Run a fine line outside it, but 1-6 in. distant, as a line of chocolate has to be run between later. Outside the fine line $\frac{1}{8}$ in. distant run a very fine roped line, and outside this a still finer plain line.

Facing the centre of this set of lines, with a larger pipe put in a wide five-stroke plume with large heads, but diminishing points, and with an equal-sized bulb at base of points. Outline the plume heads with roped loops, finishing the central stroke with a minaret point. Again outline with a finer pipe, finishing the same way. From the base of this

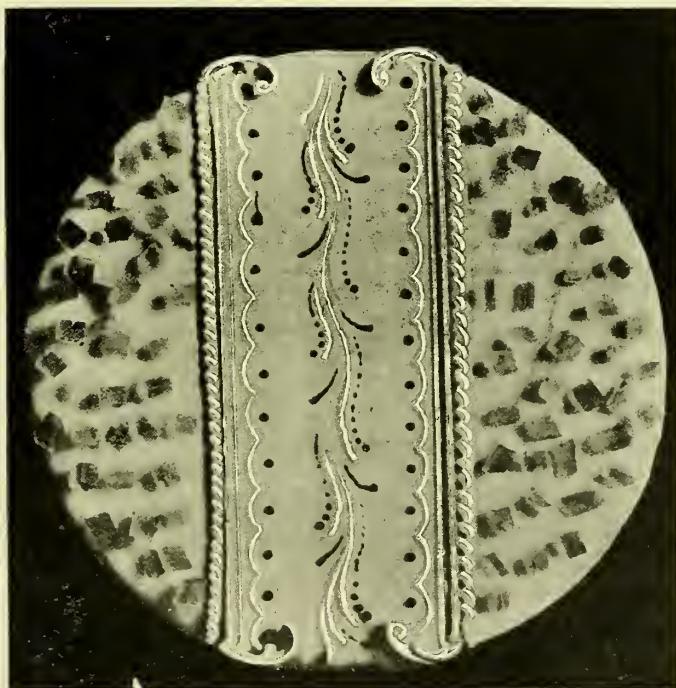
One Shilling Gateaux

last outlining, on each side, run in looped edging along the set of fine lines out to the edges of the gateau. With a very fine pipe of chocolate couverture run in the fine line previously alluded to, pipe small chocolate dots inside each of the side loops, put in small three-stroke chocolate plumes at sides of edging to large plume with small dots between them, and outline the minaret point with graduated dots, the largest at the point and tapering downwards on both sides.

No. 58 —CITRON.

Use the same shaped Genoese as for No. 41. Split, sandwich, and mask in the same way. Decorate with small cubes or nibs of citron peel, pale green royal icing, and chocolate couverture, as follows :—

With the edge of a palette knife mark two lines across the centre of the gateau, leaving a space two inches wide between them. Hold the knife on its edge carefully, and sprinkle on the two outside spaces the tiny cubes of citron peel.



No. 58.

With a medium-sized tube pipe a rather coarse roped line along each of the marked lines. Inside the ropes, and almost touching, run plain lines, and inside these, $\frac{1}{8}$ in. distant, very fine plain lines. Inside these, with the same fine pipe, run a fine scalloped edging. This edging, although done with a fine pipe, should have rather wide loops, and the points should be inward. Down the centre of the space run a series of fine long curved scrolls, worked up on both sides with scrolls, following the same curves. With a very fine pipe of chocolate couverture outline these fine scrolls with side scrolls and graduated dots, following the same curves. Between the loops of the looped edging to lines pipe fine chocolate dots.

All about Gateaux and Dessert Cakes

The ends of each set of lines must be finished with small incurved overpiped scrolls in royal icing.

This is a very simple but pretty design.

No. 59.—CITRON.

Use the same shaped Genoese as for No. 41. Split, sandwich, and mask in the same manner. Decorate with citron peel and pale green royal icing as follows:—

With a very fine plain tube pipe "Citron" in flowing freehand just above the centre, working up each small letter on the down stroke with tiny C scrolls at half their height. The initial letter should be worked up on both sides of the down stroke as shown, and a few fine scrolls should run from the end of the word above it.



No. 59.

Cut three or four tapering strips from the green rind of the citron, and arrange them on their edges in curving lines below the written word. These are intended to form the stems of a small branching spray, to be afterwards worked up and filled in with smaller strips and diamond-shaped leaves, both cut from the inner portion of the peel. Between these strips and diamonds run in a few graceful lines with the royal icing, to suggest the finer and smaller new growth. At the base of the main stalk pipe and overpipe small C and S scrolls, following the same lines as the stalk itself.

No. 60.—CITRON.

Use the same shaped Genoese as for No. 41. Split, sandwich, and mask in the same manner. Decorate with citron peel, pale green royal icing, and chocolate coverture as follows:—

One Shilling Gateaux

Split a good-sized cap of citron peel across the middle ; cut two strips $\frac{1}{8}$ of an inch thick the entire width. With a large plain cutter, $3\frac{3}{4}$ in. in diameter, remove the outer green rind from each, and with a smaller one $2\frac{3}{4}$ in. in diameter remove the inside edge of each, leaving ribbons nearly $\frac{1}{2}$ in. wide and $3\frac{1}{2}$ in. long from point to point. If measured round the half circular shape the length would, of course, be greater. Set these two ribbons across each other as shown, so that each two ends overlap. Cut each ribbon at alternate ends, and from each piece remove the width of the ribbon, so that when set together again the ribbons appear to be interlocked. Glaze the surface of the ribbons with a warm solution of gum arabic, using a small camel's hair brush for the purpose.

With a fine tube of royal icing run a roped line along the outside edge of each ribbon, and overpipe this with a plain line. In the outsides of the central part of each ribbon run



No. 60.

a coarse roped line, and outside it with the same pipe run a plain line. Outside this with a finer pipe run a very fine roped line. At the V-shaped ends run in a coarse roped line, following the V form, but curling the ends round the ends of peel ribbons. Outside this a plain line, extending to the edge of gateau ; outside this a finer roped line. Outside the fine roped line a fine scalloped edging with chocolate coverture, points outward, and in the depressions in the centre of the lines five-stroke plumes in chocolate, finishing at the points with a small bulb.

In the side spaces, outside the fine roped lines, outline a fine scalloped edging with the chocolate, points outward, and finish with fine bulbs opposite each loop, and fine S and reversed S scrolls round the four curled ends.

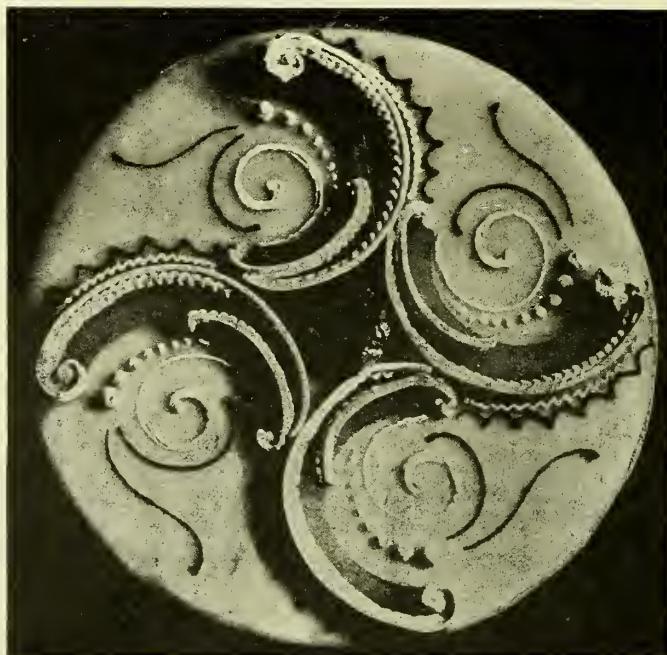
No. 61.—CITRON.

Use the same shaped Genoese as for No. 41. Split, sandwich, and mask in the same way. Decorate with citron peel, pale green royal icing, and chocolate coverture as follows :

Divide a small cap of citron peel across the centre, and cut four strips $\frac{1}{8}$ in. right across. With a small plain cutter, $2\frac{1}{4}$ in. in diameter, remove the outer green rind, and

All about Gateaux and Dessert Cakes

with a smaller one, $1\frac{1}{2}$ in. in diameter, remove the inner edges, leaving ribbons $\frac{3}{8}$ in. wide and $2\frac{1}{4}$ in. from the outside points. With a plain round cutter, one inch in diameter, cut out a disc from the thin green outside of the peel. Set this in the centre of the gateau, and arrange the four ribbons, the outside point of each starting two-fifths from the starting point of the previous one, so that the central space has four curved sides, the backs of the ribbons not quite touching the central disc. Lightly glaze the surface of the ribbons with the gum solution, and with a plain tube run a roped line along the outside edge of each ribbon, curling the outer end. Overpipe these with a plain line, accentuating the curled



No. 61.

ends. From the inside end of each ribbon run a roped C scroll along the inner edge, curling the inside end beyond the peel, leaving the other end uncurled. Overpipe with plain line, accentuating the curled end. Inside the curve of each ribbon, pipe wide plain C scrolls, and between them and the peel, curved rows of graduated dots, tapering inwards. Along the outer portions of the ribbons, pipe a tiny roped line, following the curved forms. Outline these with a very fine scalloped edging in chocolate coverture, points outward. Outline the C scrolls with a fine curved line in chocolate, and meet these with wide S scrolls at their base.

No. 62.—CITRON.

Use the same shaped Genoese as for No. 41. Split, sandwich, and mask in the same manner. Decorate with citron peel, pale green royal icing, and chocolate coverture as follows :—

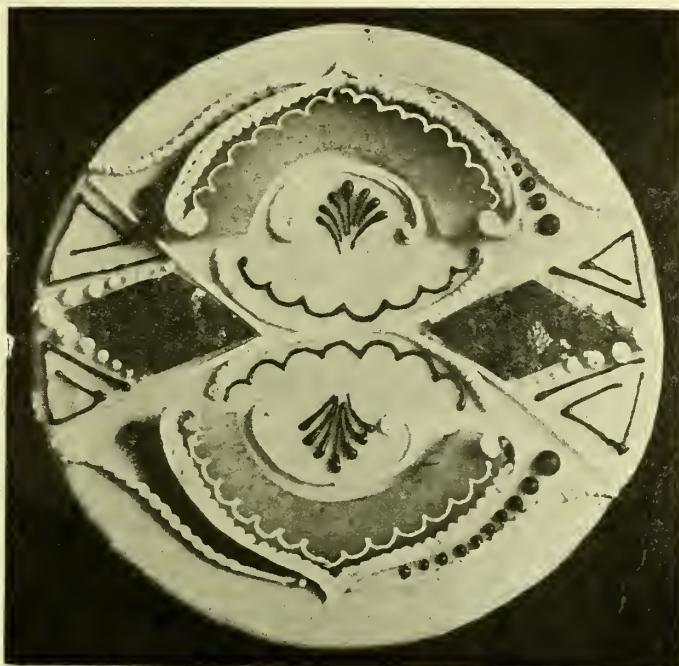
Divide a cap of citron peel across the centre, and cut two strips $\frac{1}{8}$ in. thick. With a plain cutter, 3 in. in diameter, remove the outer green rind, and with a smaller plain cutter, $1\frac{1}{2}$ in. in diameter, remove the inner edges, leaving ribbons $\frac{1}{2}$ in. wide, and 3 in. from outside point to outside point. From the outer green rind of the citron cut two diamonds, $1\frac{3}{4}$ in. long by $\frac{7}{8}$ in. wide.

One Shilling Gateaux

Set the two diamonds facing one another, the outside points rather more than a quarter of an inch from the edges of gateau. In the side spaces set the two ribbons exactly opposite one another, and the ends curving inwards. Brush over the surfaces of the ribbons with a warm solution of gum arabic.

With a medium-sized plain tube run plain lines from the inner points of the diamonds straight out to the edges of the gateau. Along the inner ends of these lines run each side two curved roped lines, meeting in points near the centre of gateau. Along the outer sides of the diamonds, beginning at the outside points, run graduated dots, diminishing inwards.

Inside the peel ribbons on the glacé, pipe and overpipe C scrolls, curled on the return ends. On the outside edges of the ribbons on the peel itself run roped lines, beginning



No. 62.

with curled ends at each end and running down to a point off the peel. Overpipe with plain lines, accentuating both curled ends and points. Inside the roped lines on the peel run a very fine scalloped edging, points inward. From the ends of the first straight lines run coarse roped lines, in extended S and reversed S form, meeting the points of the overlined roped lines on ribbons.

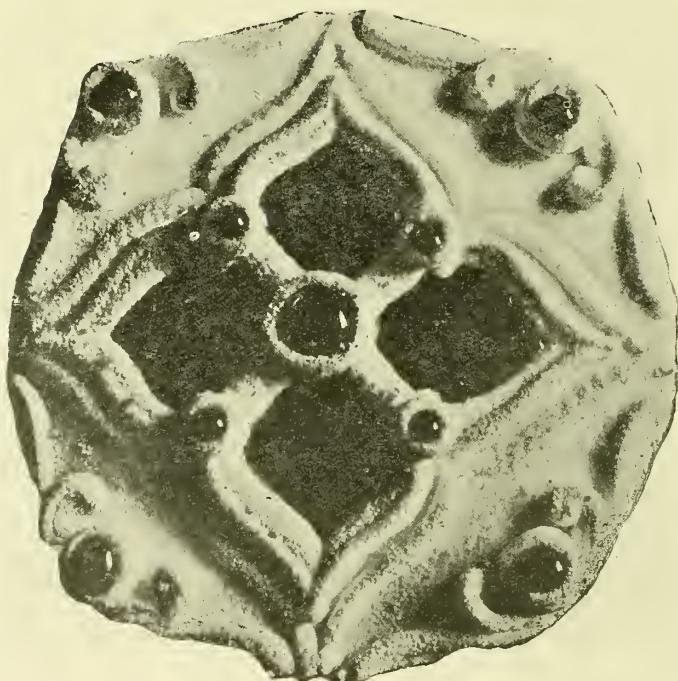
With a fine tube of chocolate coverture run a row of graduated dots, tapering inwards; between the roped S lines and the ribbons of peel. In the small spaces beside the graduated dots of royal icing that outline the points of diamonds, pipe in chocolate, Grecian key lines as shown. Inside the C scrolls that outline the inner sides of peel ribbons pipe small seven-stroke plumes in chocolate, points inward, and facing these fine scalloped edging, points outward.

All about Gateaux and Dessert Cakes

No. 63.—MERINGUE.

Use No. 14 Genoese baked one inch thick in round pans 5 inches in diameter, or, if desired, a light sponge mixture may be used instead. If the latter is used, it is advised that the cakes be made a little less in thickness, and when cold split with a sharp knife, and one and a half used for each gateau. This will give three layers instead of two. The advantage of this method is that it is easier to cut or split a light cake once, and less waste is made than if twice split. Whichever base is chosen, after splitting sprinkle the cut surfaces with simple syrup, to which Kirsch has been added in the proportion of three tablespoonfuls to the pint of syrup, sandwich with soft bright raspberry jam, and mask and decorate with the following meringue:—

$\frac{3}{4}$ lb. of eggs (whites only), 14 ozs. fine castor sugar,
beaten very firm and solid. This quantity, if well made, will be sufficient to make twelve gateau in the designs shown here.



No. 63

Each gateau should be carefully masked with the meringue, sides as well as top, and the sides smothered in coarse browned cocoanut; the tops should then be decorated as instructed. For the first one, No. 63. use a paper tube and a 3-16 in. pipe for the heaviest work, and a paper tube cut to $\frac{1}{8}$ in. for the small work.

With the coarser tube pipe a straight line 2 inches long in the centre of the gateau, and make this into a cross by piping two shorter lines at right angles with its centre. From the points of the lines pipe four minaret points, extending to within a quarter inch of the edges of the gateau.

With the smaller tube overline the four minarets, and with the same tube outline the minarets on the meringue masking, these points reaching to the edges of gateau. In the centre of the cross, pipe and overline a ring $\frac{3}{4}$ in. in diameter, and four smaller rings at the points of the cross.

One Shilling Gateaux

In the spaces at sides pipe extended S and reversed S scrolls, with smaller piped and overpiped scrolls within them, all ending in a point at the gateau edge, and in the centre of each set a worked-up small ring. Lightly dust the entire surface with fine castor sugar, and delicately brown to pale fawn tint in the oven. To finish, after tinting, all the rings must be filled in with a fine pipe of hot red apricot jam, and the four central spaces formed by the cross and minaret shapes with hot yellow apricot, specially prepared.

The apricot jam for this purpose must be fine pale passed apricot jam, to which one-third its weight of sugar has been added, and sharply boiled in a copper pan for a few minutes. Apricot jam so treated will set quite firm, and will retain its rounded form and brilliancy for a considerable time. This method is a makeshift one, the better plan being to boil the jam in the first place, with the extra sugar if possible ; but if the jam is bought ready made the makeshift plan must be adopted. In either case it must be boiled in small quantities only.

No. 64.—MERINGUE.

Use the same shaped Genoese as for No. 63. Split, sandwich, and mask with meringue in the same way, covering the sides with the coarse browned cocoanut. Use the $\frac{1}{8}$ in. tube only for this gateau, and decorate as follows :—Pipe from the centre eight radiating lines, like the spokes of a wheel, each line one inch in length. From the points of these



No. 64.

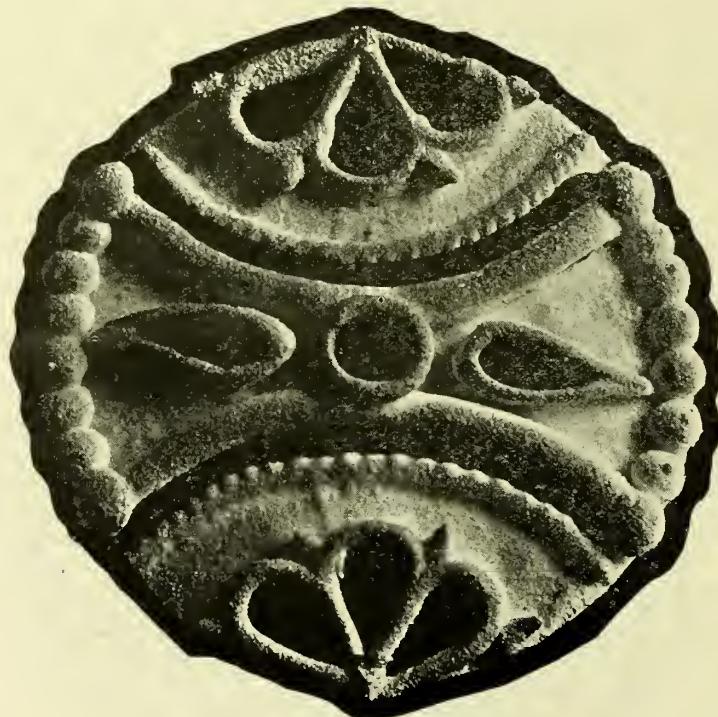
lines pipe eight minaret points, reaching to within half an inch of the edges of the gateau. Overpipe both lines and points. In the centre or hub of the wheel, pipe in a double lined ring $\frac{3}{4}$ in. in diameter, and where the eight lines join the minaret points, pipe eight small bulbs. Facing the eight points on the edges of gateau, pipe in roped loops, not quite

All about Gateaux and Dessert Cakes

touching each other. Between each two, pipe small pear shapes, points inward, and overpipe the loops with plain C scrolls, well rounded at each end. Dredge the whole lightly with fine castor sugar, and lightly tint in the oven. Fill in the central ring with the special apricot conserve (see No. 63) in red, and the eight spaces alternately red and yellow.

No. 65.—MERINGUE.

Use the same shaped Genoese as for No. 63. Split, sandwich, and mask in the same manner with meringue, covering the sides with the browned cocoanut. Decorate with meringue and the specially prepared apricot as follows, using two tubes, one $\frac{1}{4}$ in. and one $\frac{1}{8}$ in. in diameter. With a large plain cutter, 5 in. in diameter, mark out on the top of the gateau two sections of a circle, back to back and 1 in. apart at their nearest points. Run a line of meringue along each of these with the coarse tube, and outside each $\frac{1}{4}$ in. distant, a fine roped line with the finest tube. Between the roped lines and the edges of gateau, with the fine tube run four lines 1 in. long, radiating from the edges



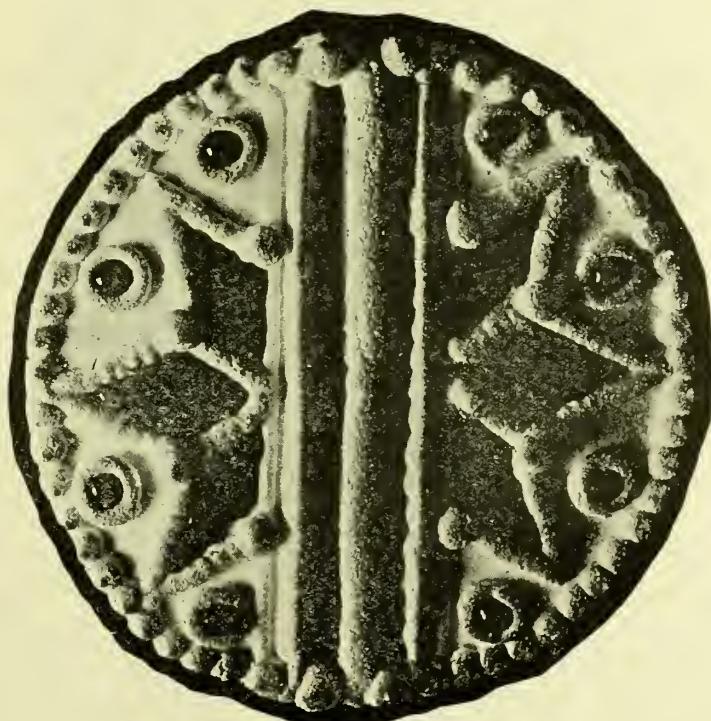
No. 65

inward, and join these points with three looped lines. Overpipe with the same pipe, and set four tiny points at the ends of lines. In the centre of the gateau, with the fine tube, pipe and overpipe a raised ring, reaching and connecting the two curved lines. Outside this ring in the side space, pipe in outline two pear shapes, points extending almost to the edges of gateau. Overpipe these to raise them, and outside them on the edges pipe two rows of small bulbs. Lightly dust the whole with fine castor sugar, and tint in the oven. When set and cold, fill in with a fine paper tube the central ring, and between the large lines and the roped ones with the specially prepared apricot jam in red. Fill in the pear shapes and the fan shapes at sides with the yellow apricot.

One Shilling Gateaux

No. 66.—MERINGUE.

Use the same shaped Genoese as for No. 63. Split, sandwich, and mask with meringue in the same manner, covering the sides, whilst the meringue is wet, with coarse browned cocoanut. Decorate with meringue and the specially prepared apricot conserve as follows :—Use one $\frac{1}{4}$ in. tube and one fine paper cornet cut to $\frac{1}{8}$ in. Run with the coarser tube a line straight across the centre of gateau, and with the finer pipe two fine roped lines parallel with the coarse line, one on each side, and $\frac{1}{4}$ in. distant. Outside the roped lines fine plain lines, and also fine plain lines overlining the roped ones. Starting from the centre of each side fine line, pipe diamond shapes, the points reaching almost to the gateau edges. At each side of these central diamonds pipe in smaller diamonds, using only the two outer lines, the one side of the central diamond and the portion of the long plain lines forming the other two sides of each small diamond. These diamond shapes should all be very



No. 66.

slightly roped. At the joining points of all the diamond shapes pipe small bulbs, and between the points four small overlined rings on each side of gateau. The whole of the edge of gateau should be bordered with fine bulbs.

Dust lightly with fine castor sugar, and delicately tint in the oven. When cold and set, fill in the central diamond on each side with the red apricot (hot). One of the spaces between the central lines, as well as all the small rings, should also be filled with the red apricot. The other space and each of the side diamonds must then be filled in with the yellow apricot (hot).

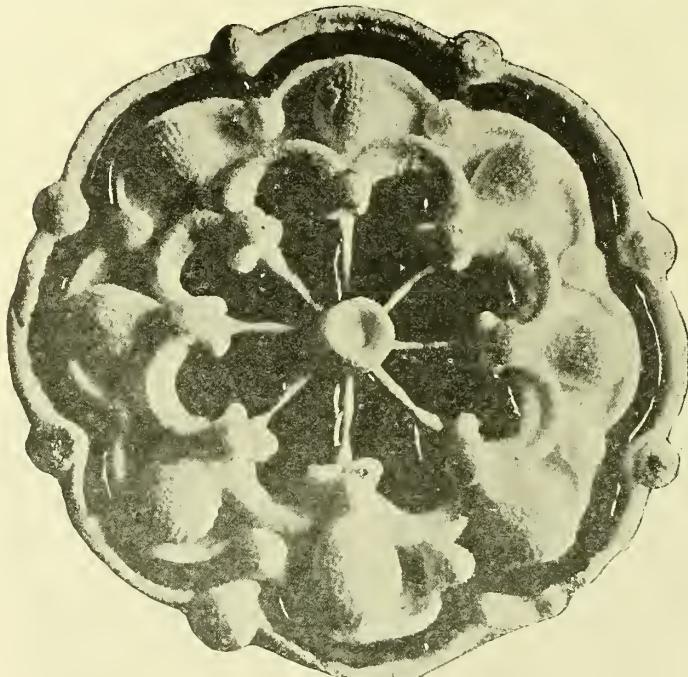
No. 67 —MERINGUE.

Use the same shaped Genoese as for No. 63. Split sandwich, and mask all over with meringue in the same manner. Smother the sides with coarse browned cocoanut, and

All about Gateaux and Dessert Cakes

decorate with meringue and the specially prepared apricot conserve in red, and yellow as follows :—

With a very fine paper cornet pipe eight lines, each 1 in. long, radiating from the centre like the spokes of a wheel. With a $\frac{1}{8}$ in. tube join these together at the outer points by piping a roped loop between each two. Overpipe these loops with plain C shapes, rounded on the return at both ends. With a $\frac{1}{4}$ in. fine cut star tube pipe pear shapes between the C shapes, finishing off each with a small bulb between the ends of the C shapes. Thus the entire edge of this window-like design will be raised, but the fine



No. 67.

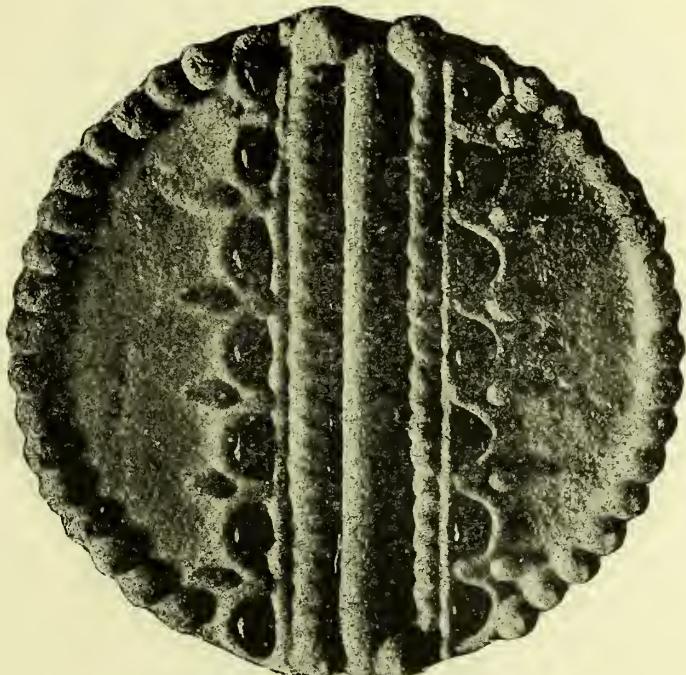
spokes will, by contrast, stand out distinctly. Outside each pear shape, with the $\frac{1}{8}$ in. tube run two sets of plain loops, the outside set reaching to the edges of the gateau, and the inner ones $\frac{1}{4}$ in. away from them, thus leaving narrow channels between them. Overpipe the outer loops to raise them, and at the joins of both outer and inner set small bulbs. In the centre of the gateau, with the $\frac{1}{8}$ in. tube pipe a raised ring. Lightly dust the whole with fine castor sugar, and tint to a delicate fawn colour in the oven. Fill in the spaces in the central shape and the channels in the outer loops alternately with red and yellow apricot conserve, so that it will set and preserve its form.

No. 68.—MERINGUE.

Use the same shaped Genoese as for No. 63. Split, sandwich, and mask on top and sides with meringue in the same way. Smother the sides with coarse browned cocoanut which will adhere to the soft meringue. Decorate with meringue and the specially prepared apricot conserve as follows :—With a $\frac{1}{4}$ in. tube run a line of meringue across the centre of gateau, bisecting it. With a $\frac{1}{8}$ in. tube run a roped line on each side of the larger one, leaving a space nearly $\frac{1}{4}$ in. wide between the lines. This space has afterwards to be filled in with apricot, so must be clearly defined. Outside each roped line, touching it, run a

One Shilling Gateaux

fine plain line, and outside each plain line a series of fine loops, points inwards, and touching the plain line. Seven loops on each side should reach from end to end of lines. Between each loop pipe small pear shapes, points outward. At each end of the bisecting line pipe two large bulbs, covering the openings between the bisecting and the roped



No. 68.

lines, and finish the edges of gateau on both sides with a border of smaller bulbs. Lightly dust fine castor sugar over the whole, and tint in the oven to a delicate fawn colour. With the specially prepared apricot conserve (hot) fill in the two spaces at sides of bisecting line, one red, the other yellow, and the spaces made by small loops in alternate colours, red and yellow.

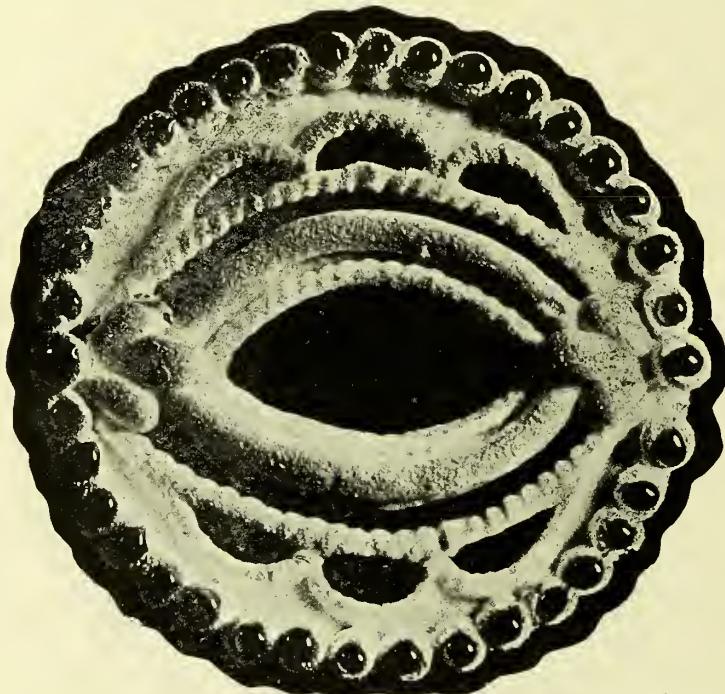
No. 69 — MERINGUE.

Use the same shaped Genoese as for No. 63. Split, sandwich, and mask on the top and sides with meringue in the same manner, and cover the sides with coarse browned cocoanut. Decorate with meringue and the specially prepared apricot conserve, as follows :—

With a pointed ellipse shaped cutter, $2\frac{3}{4}$ in. long and $1\frac{1}{4}$ in. wide, in the middle mark a space in the centre of the gateau. With a $\frac{1}{8}$ in. tube run a fine roped line along the mark on each side. Outside this, with a $\frac{1}{4}$ in. tube, run a line on either side, almost touching the roped lines. Outside this, with the $\frac{1}{8}$ in. tube run on each side a roped line, leaving a space of nearly $\frac{1}{4}$ in. between, to be afterwards filled with the red apricot. These two roped lines should meet in points almost on the edge of the gateau. With the coarse tube finish both ends with three-stroke plumes, points outward, the central stroke covering the ends of the $\frac{1}{4}$ in. thick lines. Outside the last roped lines, on each side of gateau, pipe with the small tube in roped form sets of three loops, points inwards, and the ends curving

All about Gateaux and Dessert Cakes

along the side of the roped lines. With the fine tube pipe, at the base of each plume on the edge of the gateau an overpiped ring, and continue, slightly smaller, these rings all round the border of the gateau. Lightly dust fine castor sugar over the whole, and tint in the oven to a delicate fawn colour. When set and cold, fill in the central space with



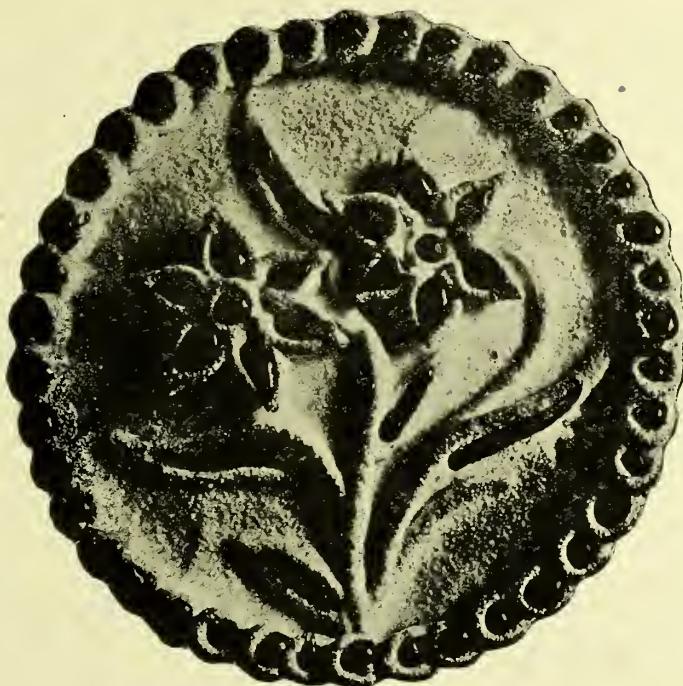
No. 69.

hot yellow apricot, the two spaces at the sides with hot red apricot, the three looped spaces at each side with hot yellow apricot, and the rings on the border with alternate colours

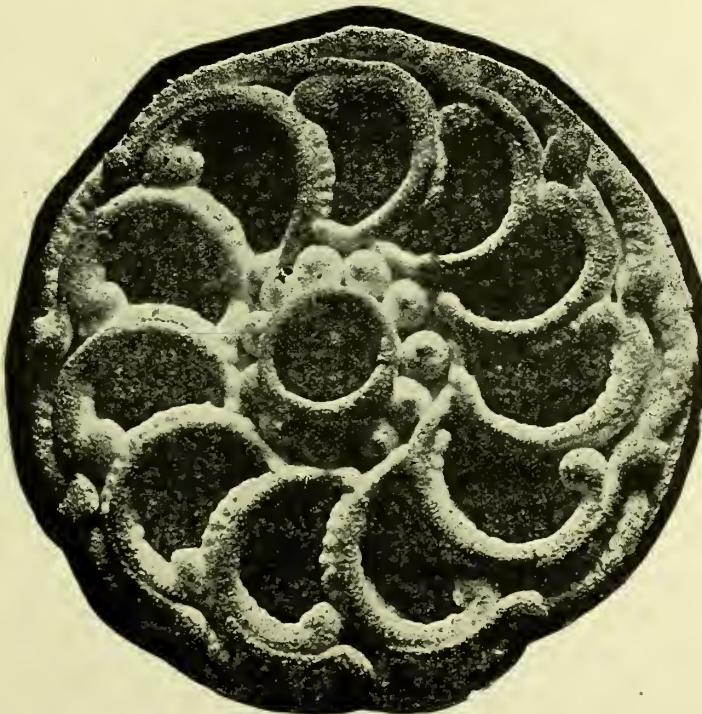
No. 70.—MERINGUE.

Use the same shaped Genoese as for No. 63. Split, sandwich, and mask with meringue on both top and sides in the same way. Decorate with meringue and the specially prepared apricot conserve, as follows:—Use a $\frac{1}{8}$ in. tube and a paper cornet cut rather smaller. Run a series of curved lines in spray form, starting from a single base near the edge, and curving the side lines from two main stalks, using the $\frac{1}{8}$ in. tube for this purpose. Overpipe the main stalks to lift them up a little, and cover the joins of the side lines. Convert these side lines in part into outlines of leaves by running in side lines curved the reverse way. At the curled ends of the main stalks arrange for two floral forms. With the $\frac{1}{8}$ in. tube pipe for each form six small pear shapes, the points inwards. In the centre of each set pipe a small ring, and on top of the pear shapes with the very fine pipe, pipe and overpipe minaret points, all the points being outwards. Run a border of fine over-piped rings all round the edges of gateau, using as a base for these very small bulbs. Lightly dust the whole with fine castor sugar, and tint in the oven to a pale fawn colour. When set and cold, fill in the spaces in the floral forms with alternate colours of the specially prepared hot apricot conserve, the leaf shapes on the sprays with red, and the whole of the small border rings with the yellow apricot.

One Shilling Gateaux



No. 70.



No. 71

All about Gateaux and Dessert Cakes

No. 71.—MERINGUE.

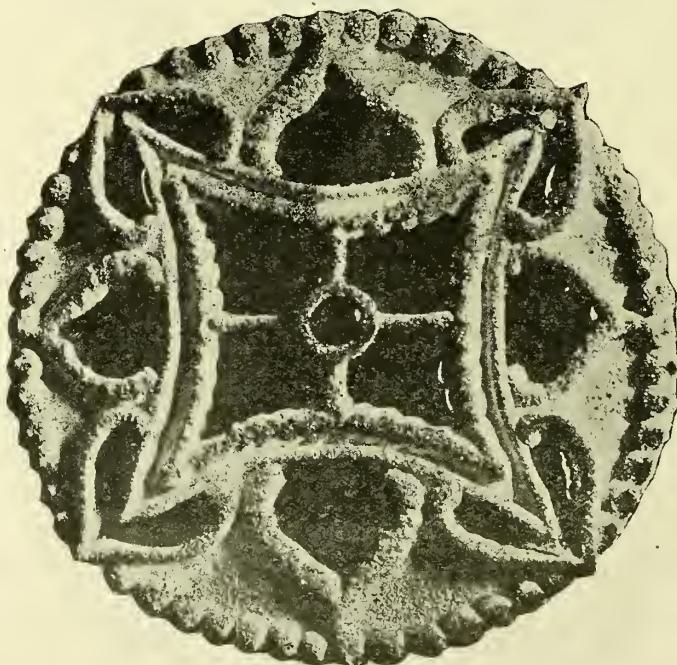
Use the same shaped Genoese as for No. 61. Split, sandwich, and mask with meringue on both top and sides; and smother the sides with coarse brown cocoanut. Decorate with meringue and the specially prepared apricot conserve as follows:—

Use for this only a paper cornet, cut to $\frac{1}{8}$ in. opening. In the centre of the gateau pipe a large flat bulb, and on the outside edges an overpiped ring $\frac{3}{4}$ in. inside diameter. Round the base, and below the level of the ring, pipe a circle of small bulbs. Starting outside the ring of bulbs, and extending nearly to the edge of the gateau, pipe a complete circle of roped C shapes, as shown in the illustration. Overline these, well curling the outside ends on the return. Outside the C shapes, on the edge of the gateau, pipe an equal number of finely-rope loops, each loop outlining the end of one of the C shapes. Starting where each loop joins the next one, pipe a long S scroll, the ends running along the outside edges of the C shapes. Lightly dust the whole with fine castor sugar, and carefully tint to a delicate fawn colour in the oven. When set and cold, fill in the central ring and the inner spaces of the C shapes with hot red apricot conserve, using a small paper cornet for the purpose.

No. 72.—MERINGUE

Use the same shaped Genoese as for No. 61. Split, sandwich, and mask with meringue in the same way. Cover the sides with coarse brown cocoanut, and decorate with meringue and hot red and yellow apricot conserve as follows:—

Use two paper cornets, one cut to $\frac{1}{8}$ in. opening, and the other rather finer. With the



No. 72.

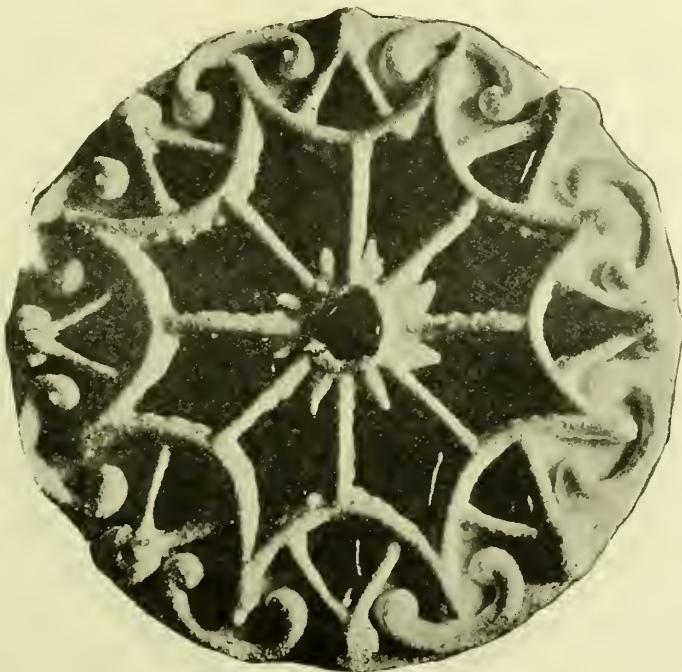
finer one run a line not quite 2 in. long in the centre of the gateau. Bisect this with two lines, each half the length, running at right angles from the centre of the first line: this will give a simple cross in the centre of the gateau. In the centre of all pipe a small

One Shilling Gateaux

raised ring. Between the points of each two lines, but standing out $1\frac{3}{4}$ in. from the centre of all, pipe a small marking dot. With the larger pipe run four roped lines from dot to dot on each side, curving inwards to meet in the centre the points of the central lines. This will give you an incurved frame divided into four panels and a ring in the centre. With the finer tube overpipe the roped lines with a smaller rope, and then run a fine line outside each of the roped lines, following the same incurved form and not quite touching. The outer points of the plain line will, where they meet each other, extend almost to the edges of the gateau. With the finer tube pipe a roped minaret point, enclosing the points of the plain lines. Overpipe the minaret points with a plain line, the points meeting at the gateau edges. Between these fine minaret points, with the larger tube pipe rather larger roped minaret points, taking the edge of the plain lines as their base, and extending almost to the gateau edges. Round the edges pipe a broken circle of small bulbs. Dredge the whole with fine castor sugar, and tint in the oven to a delicate fawn colour. When set and cold, fill small paper cornets with red and yellow specially prepared hot apricot conserve, and fill in the spaces as follows :—In the central ring, two of the inner panels, and the four small divided minaret points, with yellow, and the other two panels and the four larger minaret point spaces with red apricot.

No. 73.—MERINGUE,

Use the same shaped Genoese as for No. 61. Split, sandwich, and mask on both top and sides with meringue in the same way. Smother the sides with coarse browned



No. 73.

cocoanut, and decorate with meringue and the specially prepared hot apricot conserve as follows :—

Use two tubes, one $\frac{1}{8}$ in. and one a little finer. In the centre of the gateau, with the larger tube pipe a flat bulb $\frac{1}{2}$ in. in diameter, and on this raise an overpiped ring.

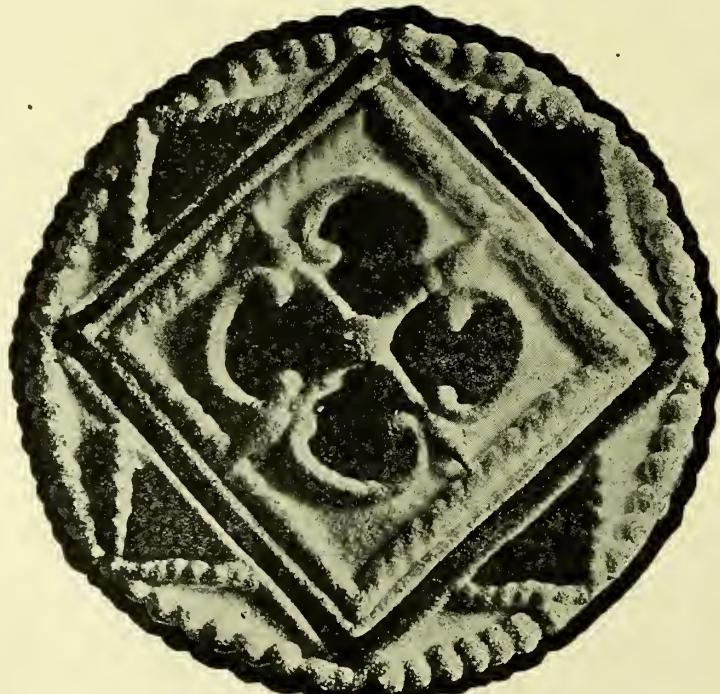
All about Gateaux and Dessert Cakes

From the bulb at the base of the ring, with the larger tube pipe light radiating lines like the spokes of a wheel. These lines should be opposite one another in pairs, and rather more than 1 in. in length. With the same tube mark a small bulb between each two of the lines, $\frac{1}{2}$ in. from the edges of the gateau. Starting from these points, pipe deeply incurved roped loops, reaching the next point and meeting the ends of the spoke lines in the centre of each. Inside each looped line run two lines $\frac{3}{4}$ in. apart at the base, where they start from the curved lines, and meeting in a point $\frac{1}{4}$ in. from the edges of the gateau. At this point in each case pipe a large bulb, and between each two bulbs pipe C scrolls with the curled ends on each return. With the finer tube overpipe all these lines in plain form, except the C scrolls, which will not need overpiping. At the base of the central ring pipe in eight small upstanding spear points to accentuate the centre. Lightly dredge the whole with fine castor sugar, and tint and dry in the oven to a delicate fawn colour. When set and cold, fill two small cornets with the specially prepared apricot conserve, one red, the other yellow, and fill in the panel spaces with alternate colours. The description of this effective design should be quite clear with the help of the illustration.

No. 74.—MERINGUE.

Use the same shaped Genoese as for No. 61. Split, sandwich, and mask with meringue in the same manner. Smother the sides with coarse browned cocoanut, and decorate with meringue and the specially prepared apricot conserve as follows:—

Use two tubes of meringue, one $\frac{1}{8}$ in. and the other rather smaller. Mark four corners



No. 74.

$\frac{3}{4}$ in. from the edges of the gateau. With the $\frac{1}{8}$ in. tube run four roped lines from corner to corner, thus making a 3 in. square panel. Outside each line, with the smaller tube run two plain lines, leaving a space between the inside line (which should touch the roped

One Shilling Gateaux

line) and the outside one, to be afterwards filled in with apricot. The four outside plain lines should meet in four points on the edges of the gateau. In the centre of the square panel, with the finer tube pipe four lines nearly an inch long to form a cross, each line being parallel with the side lines on two sides, and at right angles with the side lines on the other two sides. Between each two points, in the corners, pipe C scrolls, well curled at both ends. At the point of each line pipe spear points, extending to the edges of the square. In the centre of the cross pipe a bulb. On each side of the outer fine lines of the square, pipe in two roped lines to form widespread triangular shapes, the points reaching the edges of the gateau. Pipe round the broken circle of the edges small bulbs. Lightly dredge the whole with fine castor sugar, and dry and tint in the oven to a pale fawn colour. When set and cold, fill two small cornets with the specially prepared apricot conserve, one the red, the other yellow. Fill in the central and triangular spaces with yellow and the narrow spaces between the two fine lines with red.

MARBLING ICED SURFACES.

This is a form of decoration that lends itself to many beautiful effects, but it is essential that care be taken to properly prepare not only the surface to be so treated, but also the-coloured sugars that form the marbling medium. Whilst the tints in the finished work must be subdued, it must not be forgotten that they are partially sunk in the glacé surface, and will therefore lose somewhat of their original depth of colour. When finished the surface should be as flat as a piece of marble itself, therefore the sugars must be so prepared that the different colours will sink into the surface icing.

It is advised that fondant with a high percentage of glucose be used. This will be difficult to make, as the glucose will greatly retard the process of recrystallisation, but it is well worth the trouble. The best proportions for this work are one part glucose to six parts of sugar, and the resulting fondant will be slightly tough and sticky. If, however, it is not desired to take this trouble, ordinary well-made fine grain fondant will answer almost as well, if melted slowly and reduced with a thick syrup made from glucose and water. This fondant must be used rather thin and almost cold, so that the decorative work can be done before the surface has had time to become cased. The same fondant should be used for colouring, and it is advantageous only to colour small quantities at a time, and put the whole of each colour into a small paper cornet at once. The colours given in the following examples are all the same—coffee-brown, pink, and green—and are effective in combination on white or ivory. Other colours can, of course, be used at discretion, provided that they harmonise. Chocolate colour can be used with good effect instead of coffee, but it must be colour, not chocolate itself, which must either be used too soft or sets too quickly to allow of perfect finish. The best way is to prepare the surface sugar sufficiently soft to be easily spread when nearly cold, and use a portion of it to colour as required. In this way the whole will be of practically the same consistency, and the blending will be more accurate than it would be if sugar of a different consistency were used.

The only tool required besides a small palette-knife will be a long thin darning-needle, the eye end being set between the split end of a tiny wooden splinter or the handle of a small camel hair pencil, and bound firmly.

No. 75.—MARBLED GATEAU.

The best base for this gateau is some form of Russian mixture, which will be dealt with later on, but Genoese No. 14 baked 1 in. thick in round pans 5 in. in diameter and treated as follows will give good results and general satisfaction. Split in two with a sharp

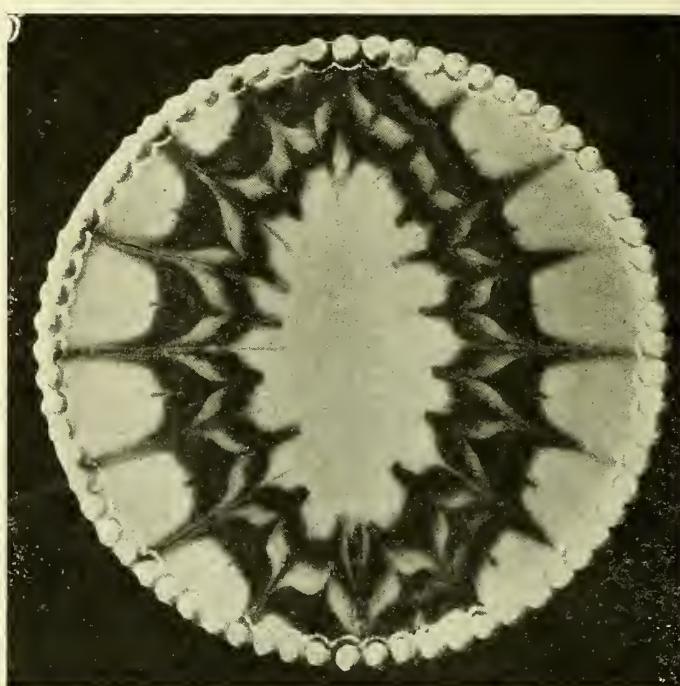
All about Gateaux and Dessert Cakes

thin knife, and sprinkle the cut surface with simple syrup flavoured with noyeau in the proportion of two tablespoonfuls of liqueur to one pint of syrup. Sandwich with crème au beurre, flavoured with noyeau and praline noisette made as follows :—

4 ozs. hazel nuts,

4 ozs. castor sugar.

Heat the hazel nuts in the oven for a few minutes, setting them on paper on a wire or baking plate. Whilst hot rub well in a cloth to remove the brown skins. Winnow these skins away, and at once place the hot nuts in a small copper sugar-boiler with the castor sugar, and stir gently until the nuts are browned through and coated with the caramelled sugar. Turn out on the slab to cool, and when cold pound to fine powder in a small dry mortar. Sift through a sieve, and keep them from the air in a well-covered tin cannister



No. 75.

until needed for use. A tablespoonful of this praline powder will be sufficient to give a delicate flavour to 1 lb. of crème au beurre.

Mask the gateau all over with a thin coating of ordinary white fondant, put on warm, so that you obtain a good surface that sets quickly. When set, use the special fondant as a base, and mask thinly all over. The sides can, if desired, be covered with small macaroon crumbs, but if the surface is good the marbled tops will show up better with plain sides. Have ready the three small paper cornets, filled with pink, green, and coffee-coloured sugar. Cut very fine points to these, and with the coffee-coloured one run two lines to form an oval shape in the centre of the gateau. Outside these lines two lines with the pink, outside the pink two lines in green, and outside the green again two lines in coffee. These outer lines should meet at the edge of the gateau. Take the needle, and with the point draw a line at each end of the oval, through all the colours outwards. In the centre of each side draw a line outwards through all the colours, and on each side of

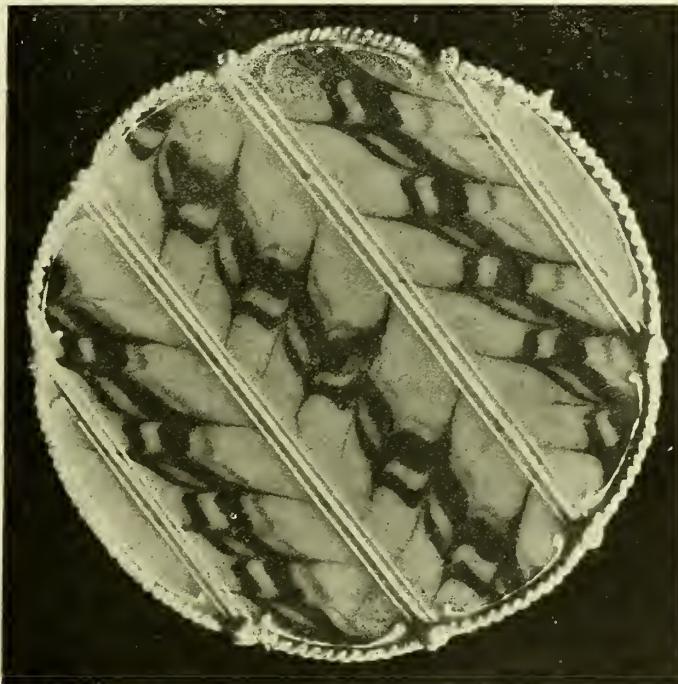
One Shilling Gateaux

these central lines three other lines, all outward. By holding the needle at an angle the points of these lines can all be brought out to the edges of the gateau on both sides, thus giving spine-like points to the sides of the oval. Now, holding the needle almost upright, draw short strokes between each of the long one, but inwards, bringing them in only just far enough to accentuate the short spines on the inside of the oval.

With a fine pipe of white royal icing, pipe small bulbs all round the edges of the gateau, and outline the inner sides of the bulbs with very fine roped loops.

No. 76.—MARBLED GATEAU.

Use the same shaped Genoese as for No. 75. Split, sandwich, and mask in the same way, and decorate with white royal icing and coffee, green, and pink fondant as follows : With the coffee-coloured fondant run a fine line across the centre of the gateau, and two other parallel lines each $1\frac{1}{2}$ in. distant from the central one. Along one side of the coffee lines run a green line, and along the other side a pink one, the lines to be about 1-6 in. apart. With the needle held almost upright draw across the central line five or six strokes equidistant and sloping at an angle of 36 to 40 degrees. Between these strokes draw other strokes at the same angle, but towards the other side of the lines, thus spine pointing the



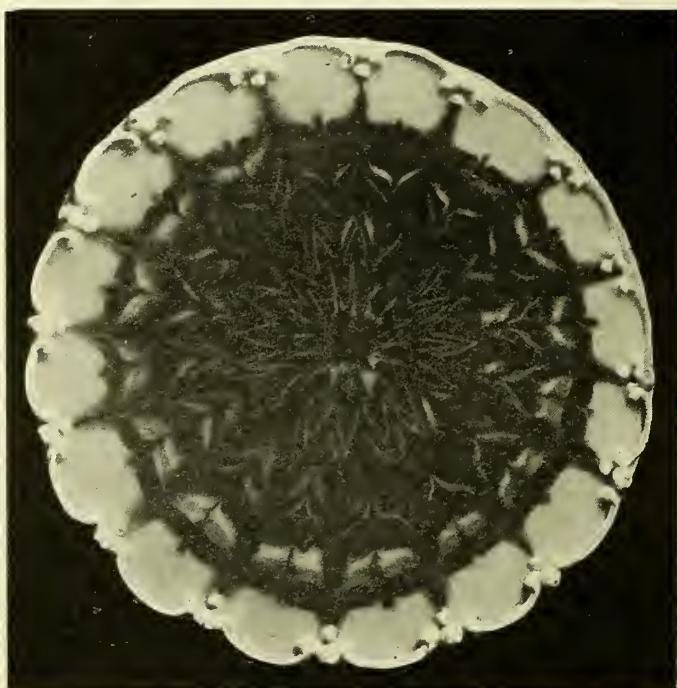
No. 76.

lines on each side. Treat the side sets in the same way, but reversing the slope. Thus, if the central set of lines are drawn from left to right upward and from right to left downward, the outside sets will be drawn from right to left upward and from left to right downward, giving the entire design a zigzag form. Between and outside each set of lines run three lines in royal icing, the central one being fine and the outer lines in each case very fine. From the terminals of the lines run a roped looped border edging all round the gateau. This will give three small loops on each side, and connecting them two longer loops. At the points of junction of the loops pipe small bulbs, and inside each loop a fine C scroll with rounded ends on the return.

All about Gateaux and Dessert Cakes

No. 77.—MARBLED GATEAU.

Use the same shaped Genoese as for No. 75. Split, sandwich, and mask in the same way. Decorate with white royal icing and coffee, green, and pink fondant as follows:—Be certain that the pipes of fondant are cut very small indeed, or there will not be sufficient room in which to get all the needed pattern. In the centre pipe a small dot in the coffee colour, and outside this in increasing size nine rings in three sets of coffee, pink, and green. Have these rings as near circular as possible, the outside one of green being $\frac{3}{4}$ in. from the edge of the gateau. Hold the needle sloping at a low angle, and starting on the central spot, draw a straight line out to the edge of the gateau. Opposite this draw a line to the opposite side. Between these lines draw two others at right angles, thus dividing the gateau top into four parts. Again divide these spaces in the middle of each,



No. 77.

and again divide, making in all sixteen points, all equi-distant, radiating from the centre to the edges. Between each of these outward strokes, starting from the outside green, draw an inward stroke, holding the needle more upright, and finishing each stroke before quite reaching the central coffee-coloured spot, so that the star shape of that is not interfered with.

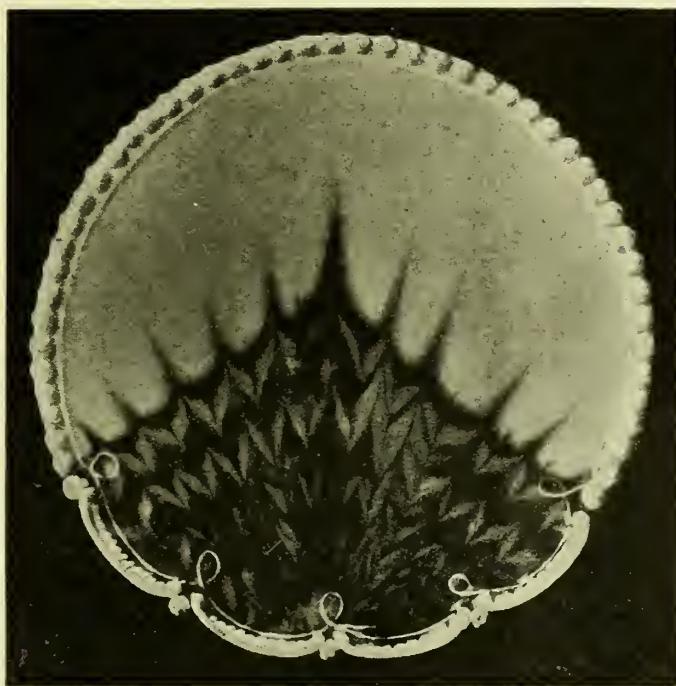
With the white royal icing pipe a border of small fine over-piped C scrolls between each two spines. Well round the return ends of these strokes, and between the ends of the spine points pipe small bulbs, inside the points smaller bulbs. If this pattern is neatly done—and it need only take two or three minutes—it will be very effective.

No. 78.—MARBLED GATEAU.

Use the same shaped Genoese as for No. 75. Split, sandwich, and mask in the same manner. Decorate with white royal icing and coffee, green, and pink fondant as follows:—Cut the cornets of coloured fondant to very fine points, and with the green pipe a small

One Shilling Gateaux

spot on one edge of the gateau. With the pink outline this with two short lines, starting one on each side of the spot and running up to a point. These lines will be at right angles to one another. Continue these lines in coffee, green, and pink, and so on until the fifteenth line in coffee reaches at the points rather more than half-way across the surface of the top. Hold the needle at a low angle, and draw a line from edge to past the outside line right across the centre, carrying a spine point to within $1\frac{1}{4}$ in. of the opposite side. Now draw on each side of the central line five other lines equi-distant from each other, the spine



No. 78.

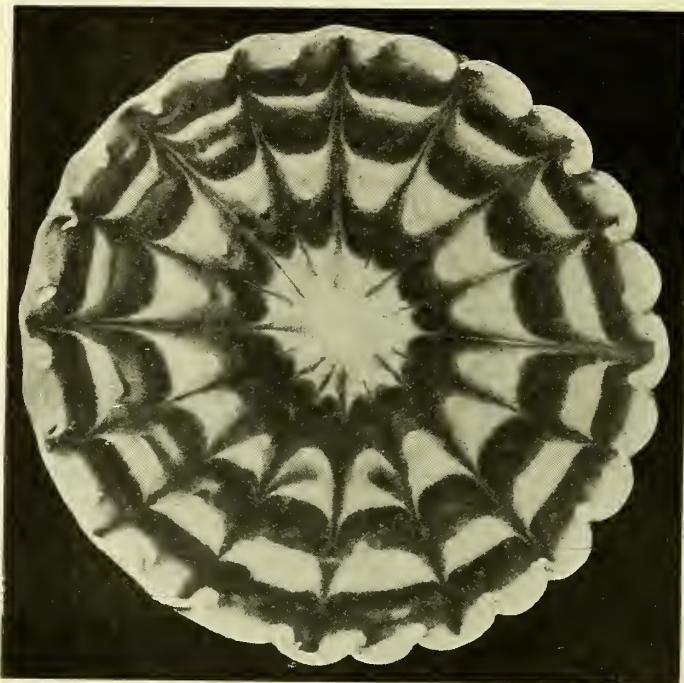
points tapering down gradually from the length of the central one to shorter ones as they near the edges. Holding the needle at a less acute angle, run inward lines between the outward ones, carrying them right to the edge of the gateau. With royal icing pipe four roped loops where the marbling reaches the edges. Overpipe these with plain C scrolls, and inside them on the actual marbling outline the roped loops with a very fine looped line, as shown in the illustration. Between the roped loops on the outside edge pipe small bulbs. Round the rest of the edges pipe a border of small bulbs, with a fine line running inside them and meeting the fine looped line at each end.

No. 79.—MARBLED GATEAU.

Use the same shaped Genoese as for No. 75. Split, sandwich, and mask in the same way. Decorate with white royal icing and coffee, green, and pink fondant as follows:—Run the coloured fondant in three sets of three rings each, leaving a white centre, and white centre between the sets. In each case begin with coffee, then green, and the pink outside. Each set of lines should be rather close together to make certain of the white

All about Gateaux and Dessert Cakes

relief spaces. In this design the strokes are only outward from the centre, and as sixteen strokes are necessary it is best to be in pairs of lines opposite one another, the first pair bisecting the gateau, the next pair at right angles with these, and the others midway



No. 79.

between, until the whole sixteen are in. This will ensure the strokes being equi-distant and give a uniform radiation.

With white royal icing pipe a border edging of small roped loops, overpiped in plain line, with the heads of the loops curled.

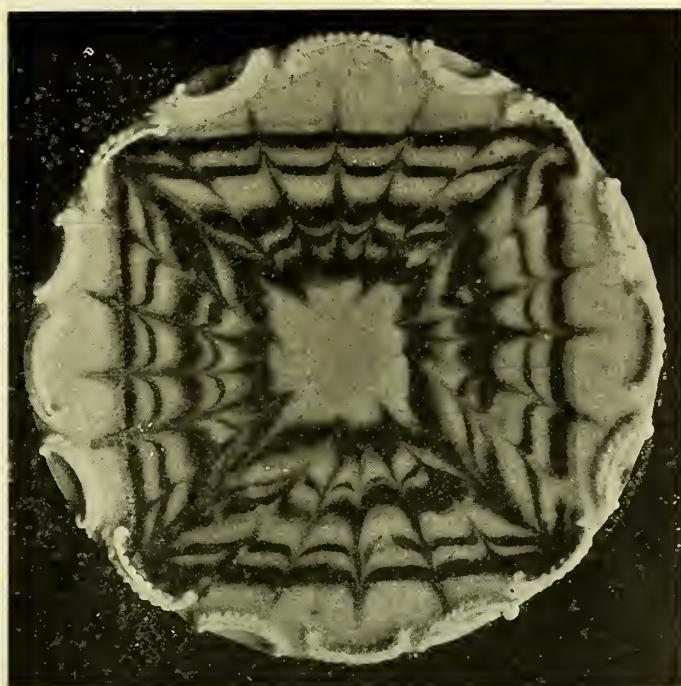
No. 80.—MARBLE GATEAU.

Use the same shaped Genoese as for No. 75. Split, sandwich, and mask in the same manner. Decorate with white royal icing and coffee, green, and pink fondant as follows : Cut the points of the paper cornets very fine, and pipe in a set of eight squares. First mark four spaces on the edges of the gateau to allow the largest square possible on the circle. From these points run four lines in pink from point to point. This will give a pink line square. Inside this, and quite close, run a coffee-coloured square, and inside again a green square, spacing this a little. Then a pink and coffee near together, then again a little space, and last a pink and coffee near together. The inner square should be nearly $1\frac{1}{2}$ in. in diameter.

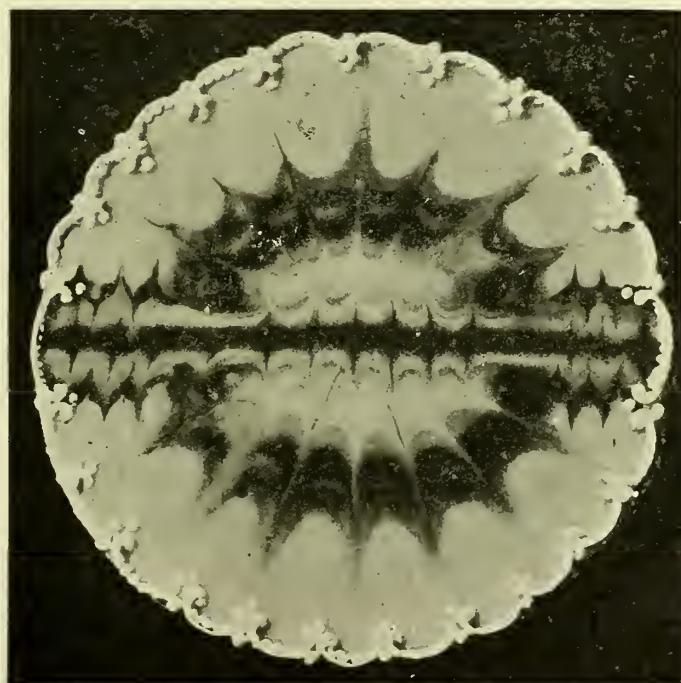
With the needle held at a low angle, run lines outward at the corners of the squares. In the centre of each side an outward stroke, at right angles with the square, and beside these straight lines, on each side a sloping line, approximating to the angles of the corners. Between these sloping lines and the corners an inner stroke on each side of the corners will complete a most effective design.

With the white royal icing pipe an edging of roped C shapes and reversed roped C shapes. Overpipe these in plain line, curling the ends on the return in each case.

One Shilling Gateaux



No. 80.



No. 81.

All about Gateaux and Dessert Cakes

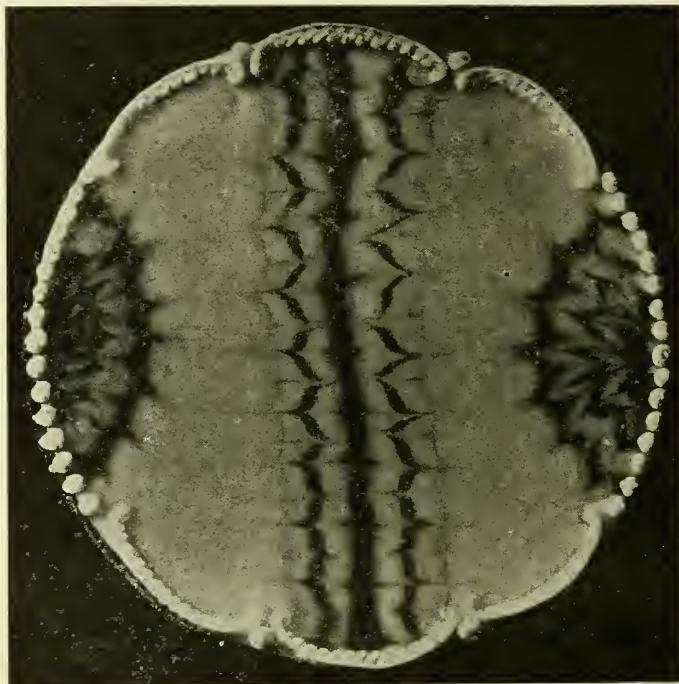
No. 81 — MARBLE GATEAU.

Use the same sized and shaped Genoese as for No. 75. Split, sandwich, and mask in the same way. Decorate with white royal icing and pink, green, and coffee-coloured fondant as follows :—With the coffee-coloured fondant run a fine line across the centre of the gateau. On each side of this line run a fine pink line. Outside the pink run short lines in green 1 in. long on each side, and at each end of the line, and from the inner ends of these short straight lines, run on each side a semi-circular loop, also in green. Outside these loops run on each side three other loops in pink, coffee, and green. With the needle held at a slight slope, draw the central lines outwards on both sides at short intervals, and at the two ends draw inwards between the outward strokes. Holding the needle at a lower angle, draw the semi-circular lines outwards only, but in radial form.

With a very fine pipe of royal icing run a border of small roped loops, points inwards, all round the edges of the gateau. Overpipe these loops in plain line C shapes, well rounded at each end, but the ends not quite meeting. Between these ends pipe a small bulb on the outside edge, and a smaller one on the inside edge.

No. 82.— MARBLE GATEAU.

Use the same sized and shaped Genoese as for No. 75. Split, sandwich, and mask in the same way. Decorate with white royal icing and pink, green, and coffee-coloured



No. 82.

fondant as follows :—With the coffee-coloured fondant run a fine line across the centre of the gateau. On each side of this line run a fine green and pink line. Hold the needle at a slight angle, and starting in the centre of the coffee line, draw sharply outwards at

One Shilling Gateaux

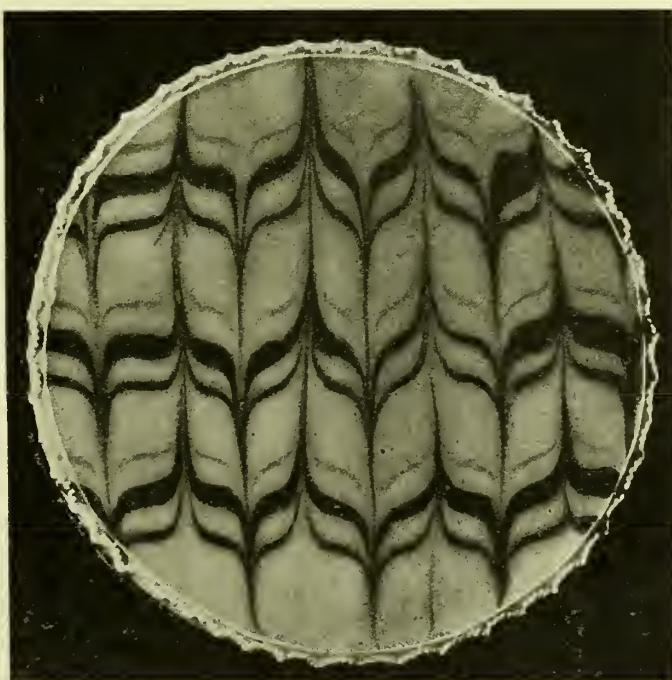
right angles with the coloured lines and $\frac{1}{2}$ in. apart. Do this on both sides of the lines, and then on both sides draw inward strokes between the outward ones.

In the spaces at the sides of the central lines, starting near to the edge of the gateau, on each side run a small semi-circular loop in coffee, outside this one in green, outside the green one in pink, and again outside one in coffee. Holding the needle at a slight angle, draw radial lines inward from the edges, and between these strokes outward strokes.

With the royal icing outline the edge of the semi-circular shapes with small bulbs, and between these two sets of bulbs at each side pipe three roped loops, the ends not quite meeting. Overpipe these in plain line, with curled heads at each end. Between these ends, on the outside edge of the gateau, pipe small bulbs.

No. 83.—MARBLE GATEAU.

Use the same sized and shaped Genoese as for No. 75. Split, sandwich, and mask in the same way. Decorate with white royal icing and pink, green, and coffee-coloured fondant as follows :—With the coffee-coloured fondant run a fine line across the centre of the gateau, and two others, equi-distant from the central one and the edges of the gateau. On the right-hand side of these run five green lines, and on the left-hand side



No. 83.

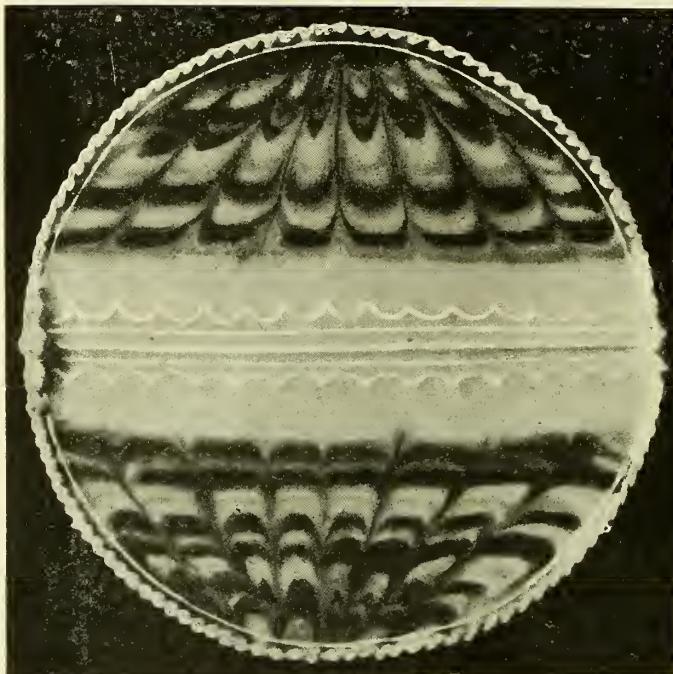
fine pink lines. Holding the needle at a low angle, draw fine strokes equi-distant right across the whole of the coloured lines, and turning the gateau round draw fine strokes the reverse way in between the first strokes.

With the royal icing pipe a border of very small roped loops, points outward, round the edge of the gateau, and inside these run a very fine line, making a complete circle inside the small loops.

All about Gateaux and Dessert Cakes

No. 84.—MARBLE GATEAU.

Use the same sized and shaped Genoese as for No. 95. Split, sandwich, and mask in the same way. Decorate with white royal icing and pink, green, and coffee-coloured fondant as follows :—With a medium-sized plain tube run a line of royal icing across the centre of the gateau. On each side of this line run a very fine line $\frac{1}{8}$ in. distant, and outside these fine lines, equi-distant, a fine scalloped edging, points outward. With finely-cut cornets of coloured fondant, leaving a space of nearly $\frac{1}{2}$ in. between, run fine lines in pairs on both sides. The pairs should be pink and green, coffee and pink, green and coffee,



No. 84.

pink and green, leaving narrow spaces between the pairs, and the last pair on each side almost reaching the edges. Hold the needle at an acute angle, and draw nine strokes outward on each side, the central stroke in each case being at right angles with the coloured lines, and the side strokes tapering towards the centre of the outside edge.

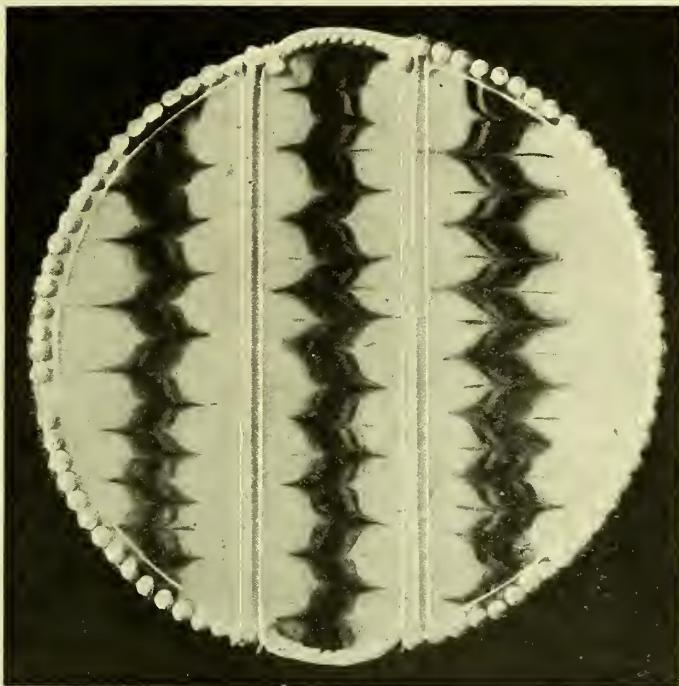
At the ends of the central royal icing lines pipe fine bulbs, the largest in the centre and tapering each side. Finish the edging on each side with a small roped border, and inside this run a very fine line

No. 85.—MARBLE GATEAU.

Use the same sized and shaped Genoese as for No. 75. Split, sandwich, and mask in the same way. Decorate with white royal icing and pink, green, and coffee-coloured fondant as follows :—Run a line of coffee colour across the centre, and two others equi-distant from the central one and the edges of the gateau. On each side of the coffee lines run a green and pink line, thus completing three sets of fine lines with a white space between each set. Holding the needle at a slight angle, draw strokes $\frac{1}{2}$ in. apart straight across each set, and reverse strokes between them. Midway between the central set and the

One Shilling Gateaux

side ones run a line of royal icing, and on each side of these a much finer line. Outline the ends of the central set, on the edges of the gateau, with a roped loop, and over-pipe



No. 85.

these with a plain pipe, curling both ends. Border the rest of the edging with small bulbs, and inside these a very fine line, meeting the straight fine lines.

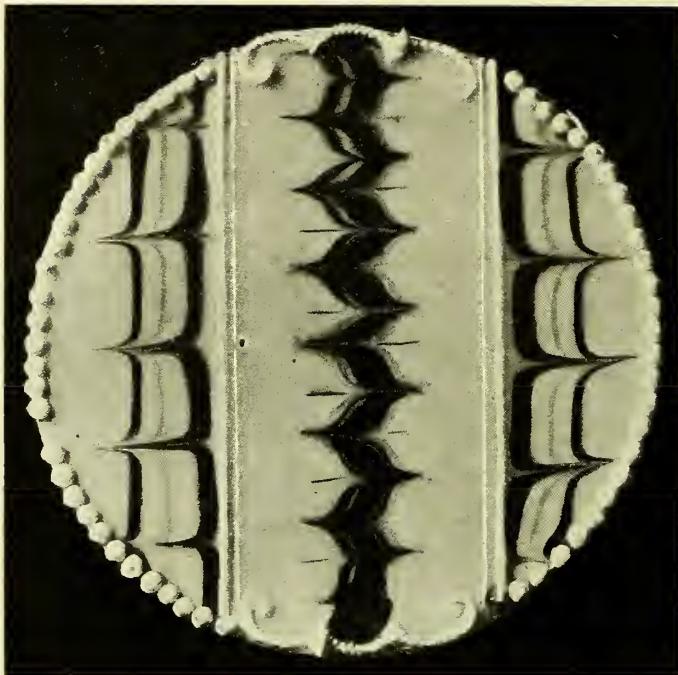
No. 86.—MARBLE GATEAU.

Use the same sized and shaped Genoese as for No. 75. Split, sandwich, and mask in the same way, and decorate with white royal icing and pink, green, and coffee-coloured fondant as follows :—Run a fine coffee line across the centre of the gateau, and on each side of it a fine green and pink line. Holding the needle at a slight angle, draw a series of strokes $\frac{3}{4}$ in. apart across the set, and between these a series of strokes in the opposite direction, but both at right angles with the coloured strokes. Cut the cornets of coloured fondant a little coarser at the points, and run a line of coffee colour across the gateau parallel with the central lines and $1\frac{1}{4}$ in. from the edges. Outside these lines run a line of pink and green, rather more widely spaced than the central lines. Holding the needle at an angle of 45 deg., draw strokes across these lines outward and nearly an inch apart. These outer lines will be both coarser and wider than the central ones, and will be an effective contrast to them.

Just inside the outer lines run a medium-sized plain line in royal icing, parallel with the coloured lines. Inside these lines a much finer one $\frac{1}{8}$ in. spaced. The central panel must now be framed at the ends with three small roped loops, the ends of the outside loops being well curled. Finish the edges by bordering the two side spaces with small bulbs.

The illustration will make this design, the first one given in which two distinct methods of marbling are shown, quite distinct, although it will not show the effective colour scheme

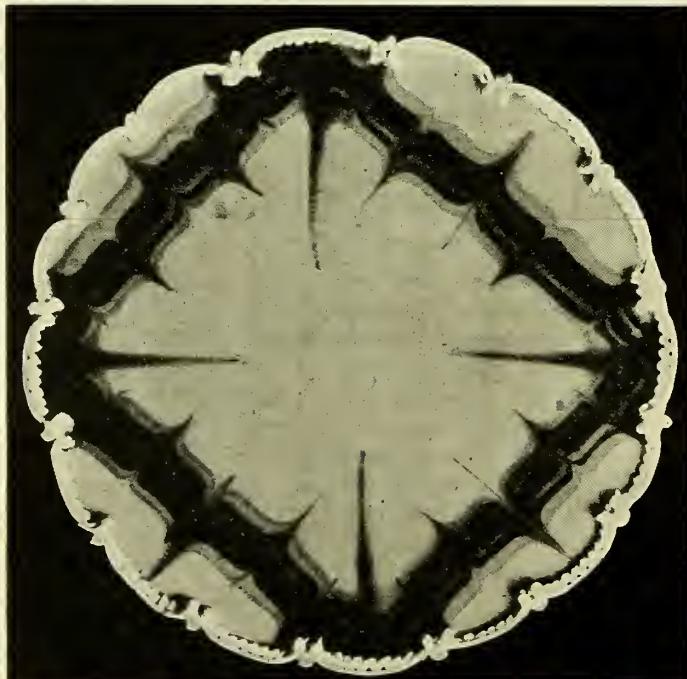
All about Gateaux and Dessert Cakes



No. 86.

No. 87.—MARBLE GATEAU.

Use the same sized and shaped Genoese as for No. 75. Split, sandwich, and mask in the same way, and decorate with white royal icing and pink, green, and coffee-coloured



No. 87.

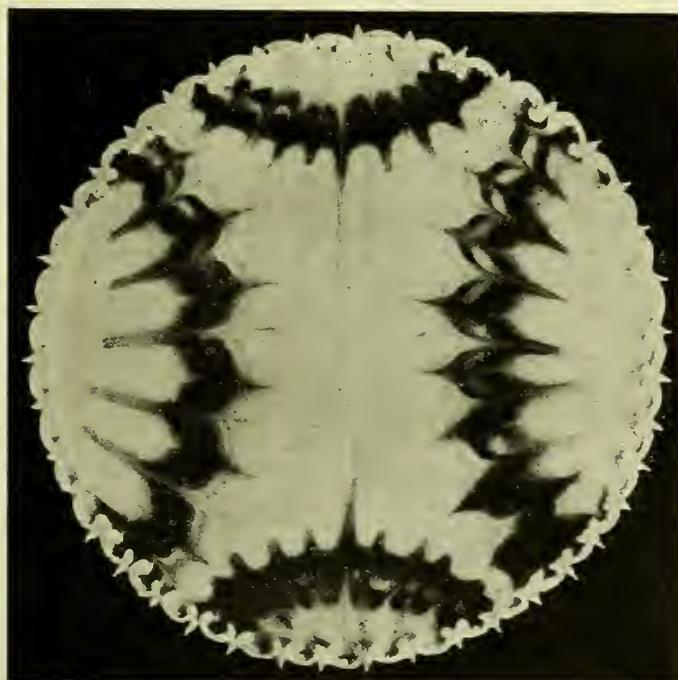
One Shilling Gateaux

fondant as follows :—With a rather coarse pipe run lines of coffee colour from four marked corners to form a square. Both inside and outside of these lines run fine lines of green and pink. Holding the needle almost horizontally, draw a line from each corner of the square in towards the centre. Elevate the needle to an angle of 45 degrees and draw a line in the centre of each side outwards, and near each corner also an outward stroke, thus giving three outward strokes to each side. Between these draw two inward strokes on each side of the square.

Border the edges with $\frac{3}{4}$ -in. roped loops of royal icing, not quite meeting, and overpipe these with plain lines in C shape, well curled at each end. Between the ends of these loops on the outside edge of the gateau pipe small bulbs.

No. 88.—MARBLE GATEAU.

Use the same sized and shaped Genoese as for No. 75. Split, sandwich, and mask in the same way, and decorate with white royal icing and pink, green, and coffee-coloured fondant as follows :—With a 5-in. plain cutter mark lightly a quarter-circle on two facing sides of the gateau top, leaving a space of rather more than 2 in. between the nearest points, and in the end spaces mark two smaller sections of circles. Along the smaller lines pipe a line of coffee-coloured fondant, and between them and the edges of the gateau a green and



No. 88.

pink line. Holding the needle at an angle of 45 deg., draw a line through the centre of each towards the centre of the gateau, and fine shorter lines on each side of the central one, radiating outwards. Now along the longer marks pipe a fine line of coffee colour, on the wider side of each line a green and a pink line, and on the smaller side a pink line only. Holding the needle at an angle nearly approaching the horizontal, draw a number of lines

All about Gateaux and Dessert Cakes

across each set towards the edge of the gateau, drawing them towards a common centre beyond the edge of the gateau. Between these outward strokes shorter inward strokes must be drawn, following the same radial circular form. Border the edges in royal icing with small roped loops, overpiped in plain line C shapes, rounded at both ends, and between these on the outside edge small bulbs or spear points.

No. 89.—VIOLET.

Use Genoese No. 14 and bake 1 in. thick in shallow rings 5 in. in diameter. Turn upside down on a thin cloth as soon as baked. When cold, split through the middle with a sharp thin knife, and sprinkle the cut surfaces with simple syrup to which has been added



No. 89.

orange-flower water in the proportion of one part to six parts of syrup. Sandwich with the following cream. Take—

2 lbs. icing sugar	1 gill ($\frac{1}{4}$ pint) lemon juice (commercial)
$\frac{1}{2}$ lb. fine fresh butter	Few drops essence of violets.

Put the icing sugar in a basin, add the lemon-juice, and with a spattle mix into a paste, not so soft as water icing. If too stiff add a little simple syrup to reduce to the proper consistency. Break the butter into small pieces or partly melt it, and add to the cream, and beat until very light. If the butter is melted it is best to add it gradually, beating well in between each addition. Flavour with the essence of violets very delicately. It is best to keep this cream white, as the large percentage of citric acid in it will militate against obtaining and retaining a satisfactory violet colour.

Sandwich lightly with this cream, and mask the gateau on both top and sides with thin hot apricot purée. Spread on top a thin icing of very pale violet fondant, only just warm, and at once smother the sides with coarse cocoanut that has been tinted a very pale

One Shilling Gateaux

fawn colour in the oven. Decorate with violet-coloured royal icing, slightly deeper in tint than the glacé, pale green royal icing, and pieces of *debris* of crystallised violets as follows :

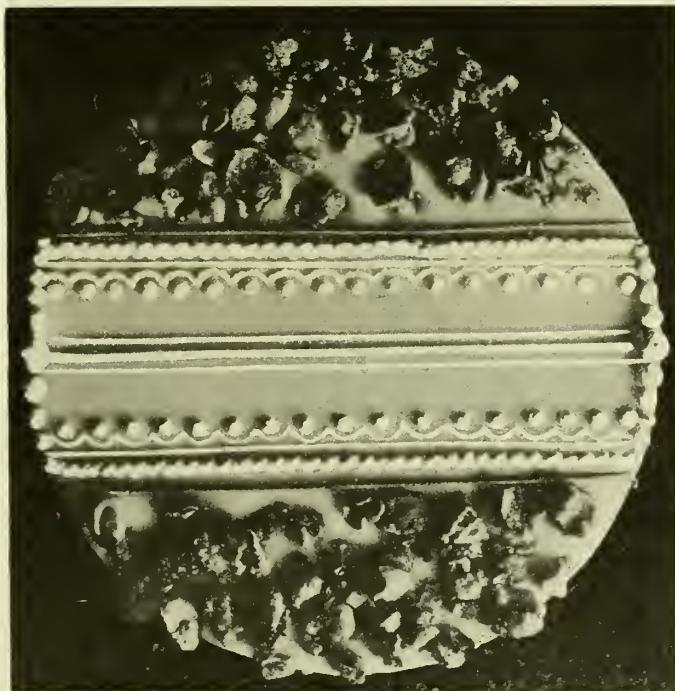
With the royal icing in a small, plain tube write "Violet" across the gateau, but rather below the centre. Write in freehand plain lines, making the initial V larger than the other letters, and working up with small side scrolls as shown, both on letter and below the word. Starting at the side of the V and running through its first stroke run a spreading spray of pale green lines above the word. Arrange a few pieces of violets on the spray, and fill in a few small green leaves as shown.

The illustration shows a small roped edging to the gateau, but it is advised that this be omitted, its place being filled with the edging of cocoanut on the sides.

No. 90.—VIOLET.

Use the same shaped Genoese as for No. 89. Split, sandwich, mask, and glacé in the same way. Decorate with violet-coloured royal icing, a shade deeper than the glacé, and violet *debris* as follows :—

Hold a palette-knife on its edge right across the gateau, making two parallel lines each $1\frac{1}{2}$ in. from its respective side. On these two side spaces sprinkle small pieces of violets. Run a very fine line of royal icing along each side mark. Inside each line, a



No. 90

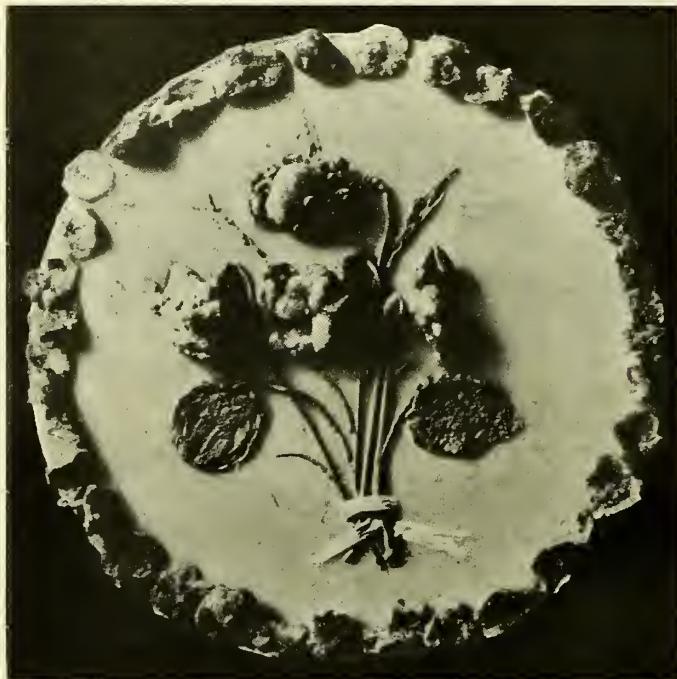
coarser roped line, and inside these another fine line. With a very fine pipe run fine scalloped edgings to the inside fine lines, the points of each scalloped edging pointing to the centre. Between each scallop a fine bulb. Across the centre of the gateau, between these two sets of lines, run a medium-sized plain line, with a very fine line on each side. Both ends of this piped panel can be finished with rows of graduated bulbs, the largest in the middle and tapering away on both sides.

All about Gateaux and Dessert Cakes

No. 91.—VIOLET.

Use the same-shaped Genoese as for No. 89. Split, sandwich, mask, and glacé in the same way, and decorate with pale green and violet-coloured royal icing and crystallised violets as follows :—

Set an edging of small pieces of violets round the gateau, and set four larger pieces in the centre portion as shown. Run lines of pale green royal icing from the backs of these,



NO. 91.

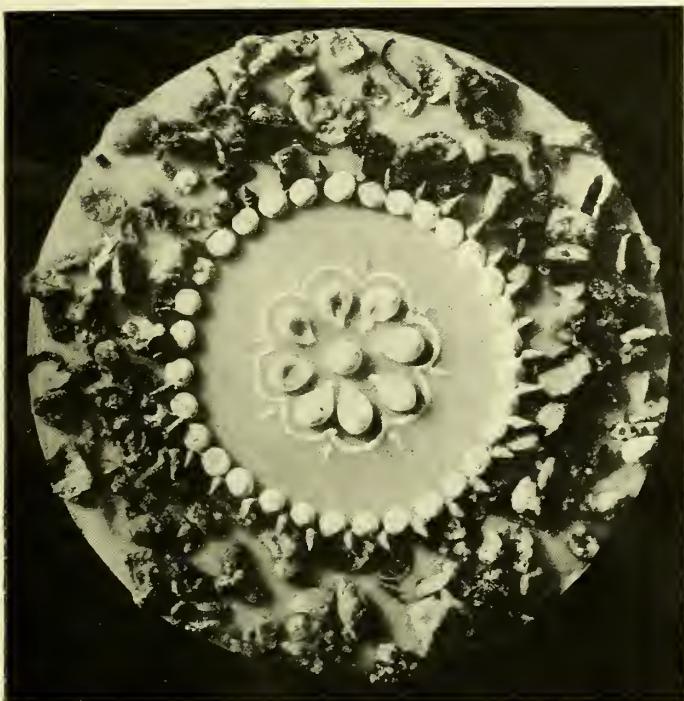
curving them where they leave the flowers, and running down in stalk fashion to meet below. Where the stalks join the flowers pipe small spreading side pieces to represent the opened envelopes from which the flowers have emerged. Pipe in a few wide leaves at the sides, and small side sprays, and join the stalks together with a tiny white ribbon, over and under lapping the ends of stalks.

No. 92.—VIOLET.

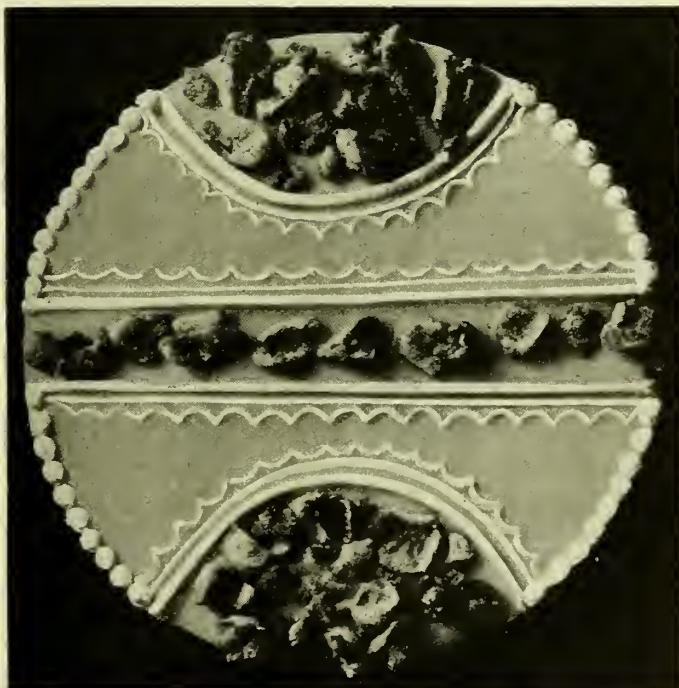
Use the same-shaped Genoese as for No. 89. Split, sandwich, mask, and glacé in the same way. Decorate with small pieces of violet *debris* and violet-coloured royal icing, the same shade as the glacé, as follows :—

Set a plain round cutter, $2\frac{3}{4}$ in. in diameter, in the centre, or rather, equi-distant from the edges. Sprinkle outside this cutter small pieces of violets. Lift up the cutter, and with a medium-sized plain tube pipe a circle of bulbs round the marked ring. Inside this ring pipe a smaller circle of eight pear-shaped bulbs, points inward, and a larger bulb in the centre of all. Border the pear shapes with a very fine looped roped edging, and between each loop a tiny spear point.

One Shilling Gateaux



No. 92.



No. 93.

All about Gateaux and Dessert Cakes

No. 93.—VIOLET.

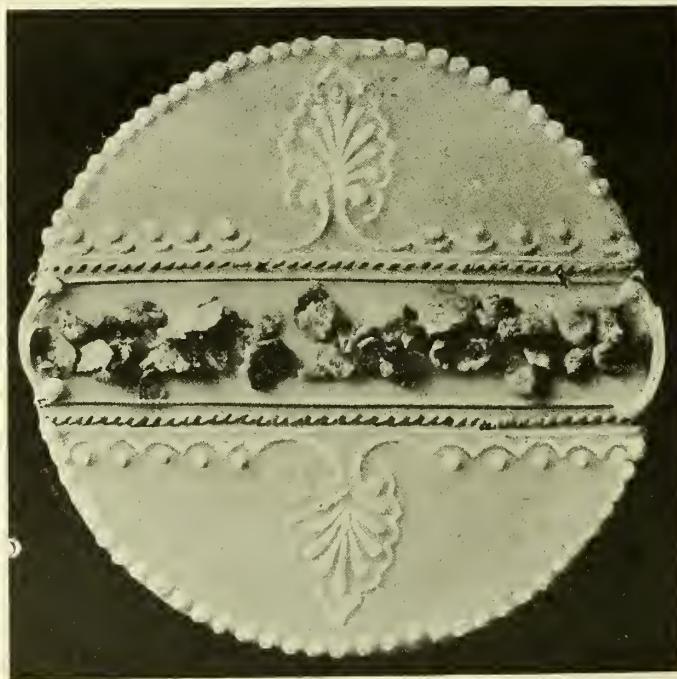
Use the same-shaped Genoese as for No. 89. Split, sandwich, mask, and glacé in the same way. Decorate with violet *debris* and royal icing the same shade as the glacé, as follows :—

With a plain round cutter, $3\frac{1}{2}$ in. in diameter, mark out two spaces on opposite sides of the gateau, each extending from the edge. Whilst the cutter is in position fill in the two spaces with small pieces of violet *debris*. With the edge of a palette-knife mark two parallel lines, $\frac{3}{4}$ in. apart, right across the centre of the gateau as shown. Between these two lines fill in a row of larger pieces of violets. Now with a medium-sized plain tube run plain lines along each of the marked places, *i.e.*, the two central parallel lines, and the two sections of circles at sides. Outline all these lines with very fine lines, and outline the fine lines with very fine scalloped edging, the points in each case being outward. Fill in the four side spaces as shown with small bulbs.

No. 94 — VIOLET.

Use the same-shaped Genoese as for No. 89. Split, sandwich, mask, and glacé in the same way. Decorate with violet *debris*, white and pale green royal icing, as follows :—

With the edge of a palette-knife mark two parallel lines, $1\frac{1}{4}$ in. apart, across the middle



No. 94.

of the gateau. With a fine tube of pale green royal icing run a roped line along the marks, and inside the roped lines very fine plain lines. In the central space arrange a ribbon of small pieces of violets. With a fine tube of white royal icing enclose each end of this panel with overpiped C scrolls, well rounded on the return ends.

One Shilling Gateaux

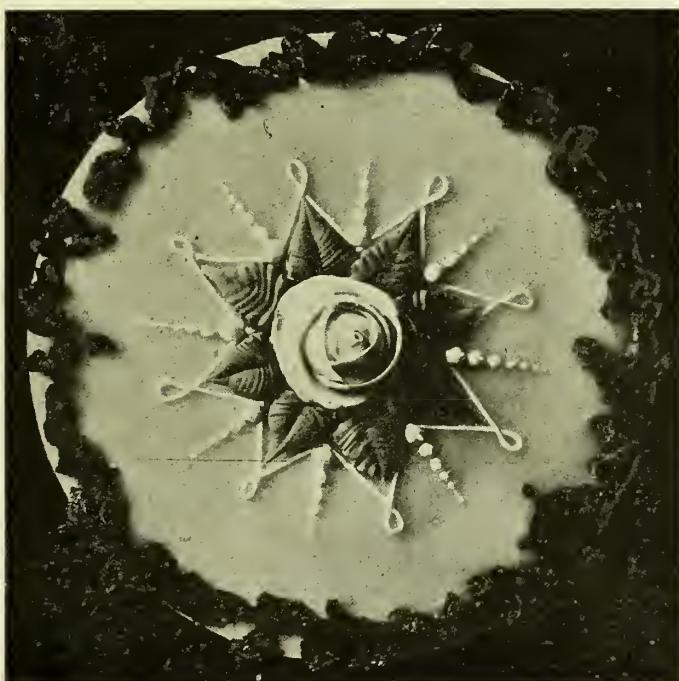
Outside the roped green lines run very fine white lines, and in the side spaces pipe wide nine-stroke plumes in white, finishing these with wide C and reversed C scrolls, running in roped form to the fine straight lines, and thence continued in small roped lines to the edge of gateau on each side. Between each loop pipe a small bulb, and having outlined the plumes with a fine scalloped edging, finishing at the central stroke with minaret points, continue the bulbs all round the edges of two side spaces. It will be noticed that on this gateau all the piping, with the exception of the two roped and two fine lines across the middle (which are green), is in white.

No. 95.—ROSE.

Use the same-shaped Genoese as for No. 89. Split and sprinkle the cut surfaces with simple syrup, to each pint of which has been added a quarter-pint of commercial lemon-juice and five drops of attar of roses. Sandwich with the following economical rose cream :—

2 lbs. icing sugar	$\frac{1}{2}$ lb. fine fresh butter.
Rose syrup as above (quantum suff.)	Few drops liquid carmine.

Mix the icing sugar in a basin into a soft icing, rather thinner than water icing, with the rose-flavoured acid syrup as above, and beat in the butter until quite clear and light. Add a few drops of liquid carmine to tint a very pale pink. Mask on top and sides with a thin layer of apricot purée, and smother the apricot on the sides with medium-sized plain



No. 95.

white dessicated cocoanut. Mask the top with pale pink fondant reaching just to the edges. Before the fondant, which should be thin and almost cold, has set, border the top edge with small broken rose-leaf débris. Decorate with white royal icing and pale pink and pale green crème au beurre as follows :

All about Gateaux and Dessert Cakes

With a small rose pipe and nail, pipe with pale pink crème au beurre a small rose. Lift this off the nail on the point of a knife, and set it in the centre of the gateau. With a paper cornet cut to leaf shape, pipe round the base of the rose in pale green crème au beurre eight small leaves to form an eight-pointed star. With a very fine tube or paper cornet, filled with white royal icing, outline the leaves in plain lines, looped at their points as shown, and between each two leaves radial rows of bulbs graduated to tiny dots.

No. 96.—ROSE.

Use the same-shaped Genoese as for No. 95. Split, sprinkle, sandwich, and mask in the same way. Decorate with white, pale green, and pale pink royal icing as follows :—

With the green icing run the lines of a spray of rose-leaves, the main stem being rather heavier than the branching sides. Fill in the leaves in sets of three. With the pale pink, pipe on nails, with the rose pipe, three small roses, or rather one small fully-opened rose



No. 96.

one partly opened, and one bud. Lift these from the nails and set them on their sides as shown, and from their bases, with pale green sugar, starting with a bulb, run down connecting lines to the stems. On the sides of each, with a small leaf tube, pipe the opened green flower envelopes.

Border the edges of gateau with small bulbs in white or pink, and outline the bulbs on the inside with small roped loops.

No. 97.—ROSE.

Use the same-shaped Genoese as for No. 95. Split, sprinkle, sandwich, and mask in the same manner. Decorate with crystallised rose-leaves and pale green royal icing as follows :—

One Shilling Gateaux

Whilst the fondant masking is unset border the edges with rose-leaves. In the centre of the gateau place a plain round cutter 2 in. in diameter, and drop inside the cutter small broken pieces of rose-leaf *débris* to cover the 2 in. circle. Lift the cutter away, and with



No. 97.

a plain tube of pale green royal icing pipe a circle of pear-shaped bulbs, points outward. Outline these shapes with an edging of fine roped loops, and place outside each loop a small bulb.

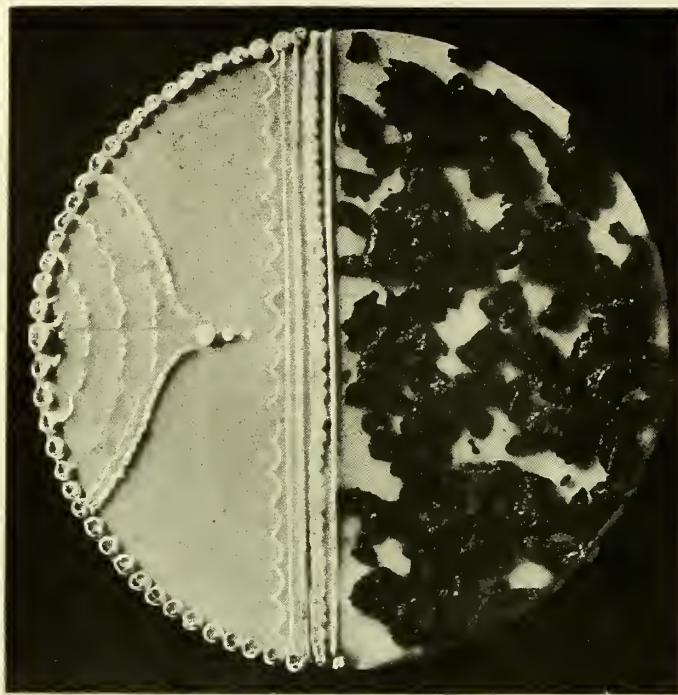
No. 98.—ROSE.

Use the same-shaped Genoese as for No. 95. Split, sprinkle, sandwich, and mask in the same way. Decorate with rose-leaf *débris* and pale green royal icing as follows :—

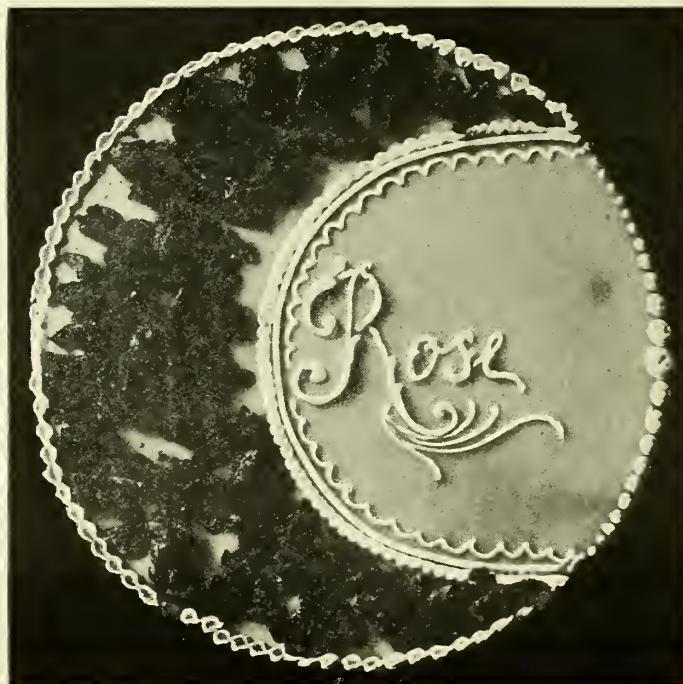
Whilst the fondant is still unset hold a thin palette-knife on its edge across the gateau, a little to one side of the centre, and sprinkle rose-leaf *débris* on the widest side. With a fine tube run a plain line of the royal icing along the marked line. Outside this a roped line slightly spaced, and outside this, equi-distant, another fine plain line. Outside this again a much finer plain line, and edge this with a fine roped scallop, points outward.

At the edge of the plain side space, exactly in the middle, run three fine roped and spaced curved lines as shown, and with the marbling needle draw a line through the centre outwards to the edge, and on each side of the central line three radial lines, also outwards. Border these sections of circles with long roped S and reversed S scrolls, starting near to the centre on each side and running outwards to the edges. Between the curved heads pipe three graduated bulbs, the smallest one near to the fine scalloped edging. Border the edges on the piped side of the gateau with small bulbs.

All about Gateaux and Dessert Cakes



No. 98.



No. 99.

One Shilling Gateaux

No. 99.—ROSE.

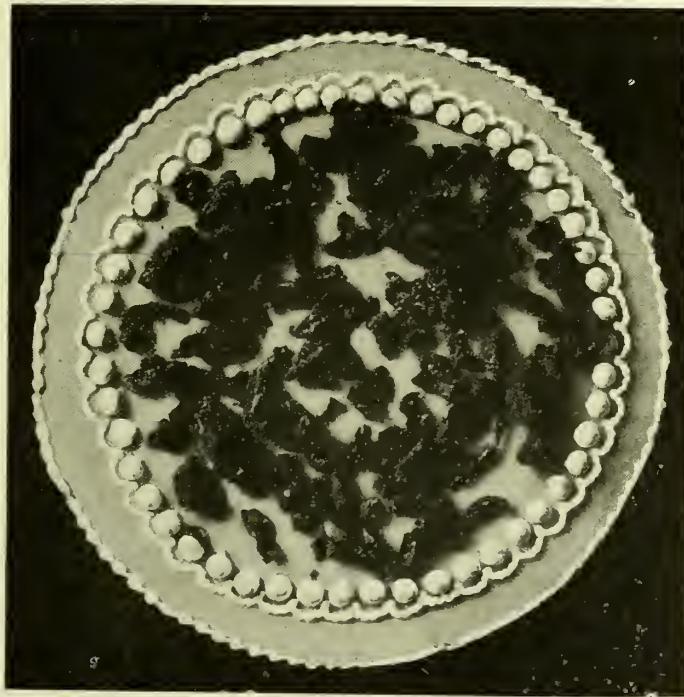
Use the same-shaped Genoese as for No. 95. Split, sprinkle, sandwich, and mask in the same way. Decorate with rose-leaf *débris* and pale pink and pale green royal icing as follows :—

Set a plain cutter $3\frac{3}{4}$ in. in diameter on one side of the gateau, so that one edge stands half an inch outside the edge. This will leave on the one side of the cutter a crescent shape. Cover this shape with small rose-leaves. Lift the cutter, and with a fine tube of pale green run a roped line along the marked space. Inside the roped line a plain line, and inside this with a finer tube a fine scalloped edging, points outward. In the plain space write in pale pink "Rose" in freehand letters, the initial letter being, of course, a capital and larger than the others. Work the initial letter up with small fine scrolls, and continue these under the rest of the word. The edge of the space can be bordered with graduated bulbs in pale green, the largest in the middle, and tapering outwards.

No. 100.—ROSE.

Use the same-shaped Genoese as for No. 95. Split, sprinkle, sandwich, and mask it in the same way. Decorate with rose-leaf *débris* and pale pink royal icing as follows :—

Place a plain cutter 4 in. in diameter on top of the unset fondant, so that its sides are equi-distant from the edges of the gateau. Inside the cutter sprinkle small pieces



No. 100.

'of rose-leaves to cover the surface. Lift the cutter, and with a plain tube of royal icing pipe an edging of medium-sized bulbs along the marked line. Outline these bulbs with very fine roped loops, points inwards. Along the edges of the gateau run a border of small continuous bulbs, that is, each bulb connected with the next by a fine line running

All about Gateaux and Dessert Cakes

down to the base of the following one. The pressure on the paper cornet is intermittent, the pull of carrying down giving the fine line connection.

It will be observed that on these rose gateaux white cocoanut has been recommended for covering the sides. This is the easier and more usual method, but a far better plan is to use cocoanut prepared as below. It is not only more delicate and artistic in appearance, it is far nicer to eat.

Place 1 lb. of loaf sugar in a small copper sugar-boiler. Add half a pint of water, and set it on the fire to dissolve thoroughly, stirring it gently with a spattle to assist the melting. When fully melted, wash down the sides of the pan and carefully skim any dirt that may rise. Partially cover, so that the steam will keep the sides of the pan clean, and quickly boil up to the small ball, a little under 240 deg. by the thermometer. Lift from the fire, skim any black or blue that may be on the surface, and dip the pan for half a minute into a pan of cold water to take away the first heat. Add a few drops of liquid carmine. Place 3 lbs. of coarse sifted cocoanut on the slab, make a bay, pour in half the hot sugar, and with two small wooden hands or thin pieces of wood thoroughly blend together with a rubbing motion. Continue rubbing until the cocoanut is thoroughly coated and begins to get dry, then add the remainder of the sugar a little at a time, rubbing well so that the cocoanut may be evenly coated. When thoroughly blended and dry, rub well with the hands, and spread thinly on a piece of paper on a wire and set in the warm room for an hour or two. Pass the whole gently through a coarse sieve before using to break any lumps that may have formed. Cocoanut may be coated in this way with any desired coloured sugar, and is infinitely superior in use to the plain raw white. It must not, however, be kept too long, or it will become chalky, so small quantities are preferable to large.

SECTION III.

GATEAUX TO SELL AT 1/6, 2/- AND 2/6.



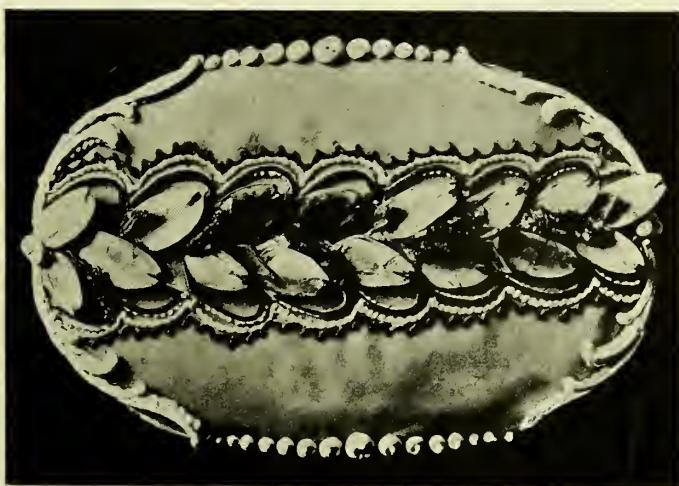
The gateaux in this section are not confined to a definite price, and whilst many of them will be simple in decoration, others will be more elaborate. The price of each must therefore depend upon the size, which can be varied to fit any price from 1s. 6d. each and upwards. Where more than one of any variety are given, they will be numbered in sets.

No. 101.—GATEAU PRALINE D'AMANDE (1).

Before making any of these praline gateaux it will be advisable to make the praline itself. Proceed as follows :—

1 lb. blanched almonds 1 lb. fine quality caster sugar.

Slightly brown the almonds in the oven, and whilst still warm place the sugar in a copper sugar-boiler with half a teaspoonful of lemon-juice. Place the sugar-boiler on the stove



No. 101.

and slowly melt the sugar without adding water, gently stirring with a spattle to assist the melting. As soon as the sugar begins to caramel, stir in the warm almonds, and gently mix until thoroughly coated with the sugar, by which time the sugar will be darkened to a rich, deep gold colour. At once turn out on a slightly-oiled marble slab, and spread thin with the spattle. When quite cold and set, either pound in a marble mortar or roll down with a heavy brass rolling-pin as near powder as possible. Sift through a fine flour

All about Gateaux and Dessert Cakes

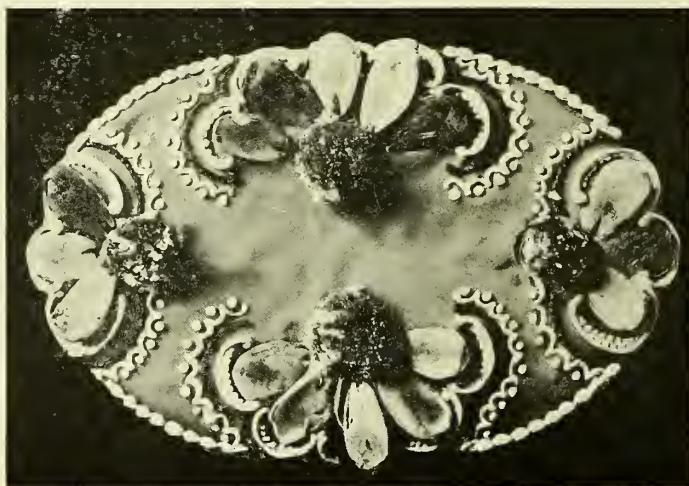
sieve (10-mesh), and at once store the powder and the small nibs in separate tins for use. The powder will be needed to mix with cream for sandwiching, and the nibs for coating the sides of the gateaux.

Use Genoese No. 13, either baked $1\frac{1}{2}$ in. thick in oval rings or cut out oval shape from a sheet. Split through the middle with a sharp thin knife, sprinkle the cut surfaces with kirsch, or simple syrup well flavoured with kirsch, and sandwich together with crème au beurre to each pound of which has been added two tablespoonfuls of the powdered praline. Spread on the top of gateau a thin coat of hot apricot purée, and mask the sides with a coat of the praline crème au beurre, afterwards smothering the sides with the praline nibs. Glacé the top with pale coffee-coloured fondant into which a small quantity of royal icing has been beaten. Decorate with cream-coloured royal icing, chocolate couverture, split browned Sicily almonds, small fillets of glacé cherries, and small angelica leaves as follows :—

Across the middle of the gateau, the longest way, arrange a double alternate row of half almonds, delicately browned, the points standing upwards and outwards, and flat sides uppermost. With a fine pipe of cream-coloured royal icing outline the points of the almonds with double roped loops as shown. With a very fine pipe of chocolate couverture overpipe the inner looped line, curling the heads at one end only. Outline the outer roped lines with a scalloped edging in chocolate, points outward. At each end pipe in royal icing small scrolls at each side as shown, and overpipe these in finer lines to bring them into prominence. Set a large bulb in the middle of each end set. On the two wide sides pipe rows of graduated bulbs with the cream royal icing, the largest in the middle and tapering at both sides. Between the half almonds set alternately narrow fillets of cherry and small leaves of angelica, in each case curving outwards as shown.

No. 102.—GATEAU PRALINE D'AMANDE (2).

Use the same-shaped Genoese as for No. 1. Split, sprinkle, sandwich, and mask in the same way. Decorate with four halves of bright crystallised cherries, sixteen split and



No. 102.

browned halves of Sicily almonds, cream-coloured royal icing, and chocolate couverture as follows :—

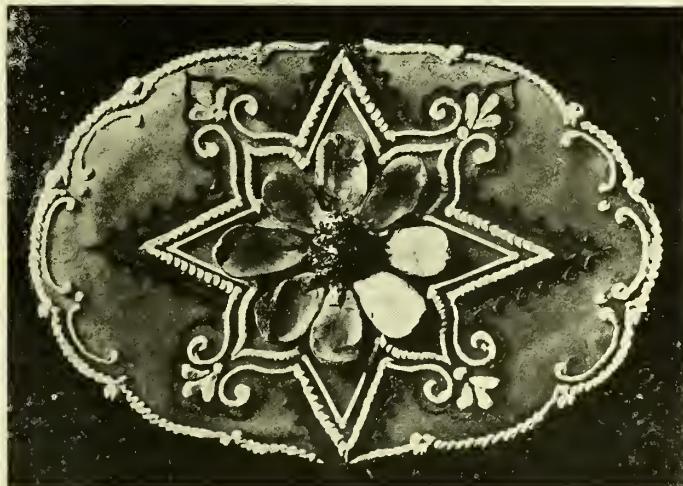
Gateaux to sell at 1/6, 2/- and 2/6:

Set the halves of cherries, the cut sides downwards, each $\frac{3}{4}$ in. from the edges, at sides and ends to form the base points of a diamond. Arrange the half almonds flat sides uppermost, points inwards, in fan shape, three at each end and five at each side, as shown. Press these well into the fondant at the points, so that the outer ends stand slightly upwards. With a fine pipe of royal icing outline the ends of the almonds in separate roped C shapes, and overpipe these in plain line, well curling both ends. Outline the C shapes in fine rope with chocolate, and outline the chocolate with fine scalloped edging, points outward. Between each scalloped loop a tiny bulb will finish a most effective design.

No. 103.—GATEAU PRALINE D'AMANDE (3).

Use the same shaped Genoese as for No. 1. Split, sprinkle, sandwich, and mask in the same manner. Decorate with eight halves of split and browned Sicily almonds, a small round cut from a green chinois, cream-coloured royal icing, and chocolate coverture as follows :—

Set the small piece of chinois in the centre of gateau. Arrange the half almonds, flat sides uppermost, in eight-star shape around it, the points being inward and downwards so that the outer ends stand up slightly. These halves of almonds must be set so that



No. 103.

two face the ends, two face the centre of the sides, and the other four midway between these. With a fine pipe of royal icing frame the end and side almonds with two pointed lines, standing well beyond them, and complete the frame with minaret points, enclosing the other four almonds. Outline the pointed lines with roped lines, also meeting in points, and outline the minaret points with curved lines having curled heads to right and left respectively. Between these curled heads pipe small three-stroke plumes, points inwards, and finished at the inner points with small bulbs. With a very fine pipe of chocolate outline the pointed lines first with fine lines running to points, and then with a fine scalloped edging, points outward. Outline the plumes and curled heads in looped lines, meeting in minaret points.

An edging of roped loops can be put on as border, the loops being of different lengths, so as to enclose alternately each a point and a space. The three loops at each end should have fine C shapes inside them, and a small bulb between the loops will finish a most effective design.

All about Gateaux and Dessert Cakes

No. 104—GATEAU PRALINE D'AMANDE (4).

Use the same-shaped Genoese as for No. 1. Split, sprinkle, sandwich, and mask in the same way. Decorate with eight small diamonds of angelica, four small pieces of glacé cherry, fourteen split and browned halves of Sicily almonds, cream-coloured royal icing, and chocolate couverture as follows :—

Set the angelica in the form of a star in the centre of the gateau, two pointing exactly to the ends, two exactly to the middle of the sides, and the other four equally between them. Arrange the halves of almonds, flat sides uppermost, in fan shapes, points inward



No. 104.

and downward, three at each side and four at each end. Cover the points in each case with a small round piece of cherry. With a fine pipe of royal icing frame the outer ends of the almonds in roped loops, bring the ends of the loops inwards, well rounding the heads. Overpipe these in plain line, rounding the ends in C shape. Again outline each of the end loops with a fine roped line, and outline these with a fine chocolate line. In the four side spaces, between the fan shapes, pipe with royal icing three-stroke plumes, points inward, and place a small chocolate bulb at the base of each plume. Outline the outer ends of plumes with fine chocolate lines.

No. 105.—GATEAU PRALINE D'AMANDE (5).

Use the same-shaped Genoese as for No. 1. Split, sprinkle, sandwich, and mask in the same way. Decorate with a 1-in. convex round cut from a white crystallised pear, eight halves of browned Sicily almonds, pale green-coloured royal icing, and chocolate couverture as follows :—

Set the circular piece of white-pear in the centre of the gateau, and arrange the half almonds, flat sides uppermost, in star form, points outward, two facing the ends, two the middle of the sides, and the other four midway between these. There should be $\frac{1}{8}$ in. space between the fruit and the inner ends of the almonds, and consequently a little spacing between the sides. With a fine tube of royal icing frame the almonds in roped minaret points, the two pointing to the ends and the two pointing to the sides extending a little

Gateaux to sell at 1/6, 2/- and 2/6.

farther outwards than the alternate four. Overpipe all these roped lines with plain lines, the inner ends being curved inwards and a small bulb set between each two. Outline the end and side shapes with straight lines, meeting in a point, and between each set a small recumbent overpiped C shape. Facing each C shape pipe in chocolate small five-



No. 105.

stroke plumes, with small bulbs at the base. Outline the pointed lines in chocolate with scalloped edging, with minaret points. The illustration shows a fine border of connected bulbs, but if the praline nibs are brought well to the top of sides this will be unnecessary. In the illustration only the top is shown, and the border is put on to define clearly the edging.

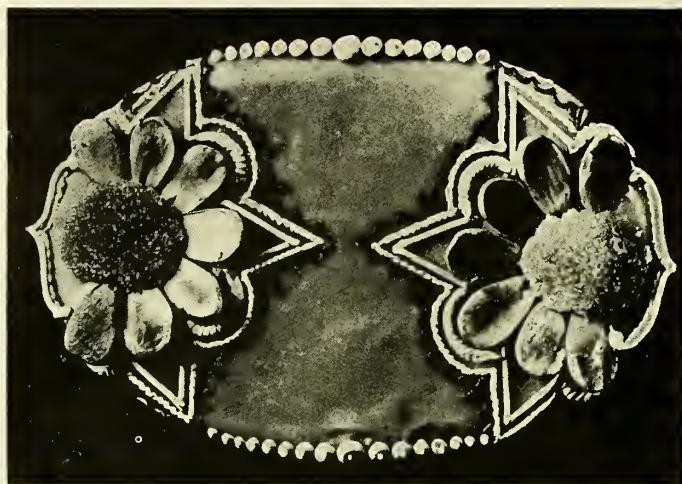
No. 106.—GATEAU PRALINE D'AMANDE (6)

Use the same-shaped Genoese as for No. 1. Split, sprinkle, sandwich, and mask in the same manner. Decorate with two ellipse-shaped pieces cut from the side of a crystallised red pear, twelve halves of browned Sicily almonds, pale green-coloured royal icing, and chocolate coverture as follows :—

Set the halves of almonds, flat sides uppermost, in open fan shape, widely spread, at each end of the gateau, the semi-circular sides of fans inwards. The points of the almonds must be inwards of the circle, and be pressed well down, so that the outer edges stand up slightly. Fill in the central space of each fan with the pieces of red pear and press well down.

With a fine pipe of royal icing frame the central almond, as well as the third from the central at each side, with plain lines, meeting in a point. Join these lines by framing the other almonds with roped loops. Outline all these lines with finer roped lines, and edge them with a fine scallop in chocolate. At the two extreme ends edge with S and reversed S roped scrolls, centred in points at the edge. These must then be overpiped in plain lines, with well-rounded heads at each end. In the side spaces put on a border of graduated bulbs, the largest in the centre and tapering away at both sides.

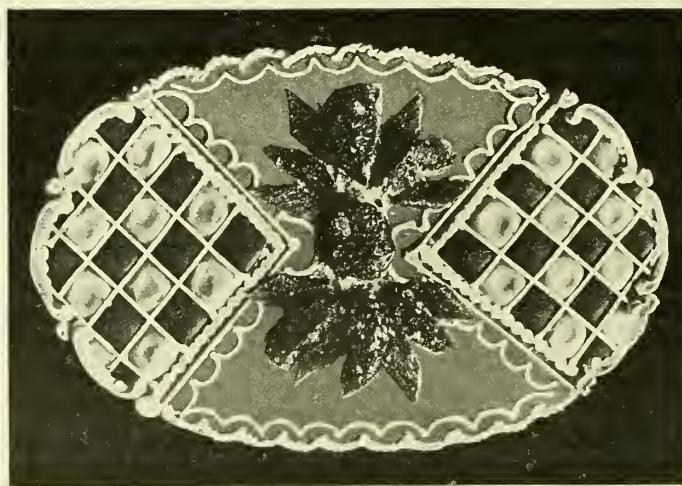
All about Gateaux and Dessert Cakes



No. 106.

No. 107.—GATEAU MOSAIC (I).

Use the same-shaped Genoese as for No. 101. Split through the middle, sprinkle the cut surfaces with simple syrup, to each pint of which has been added two tablespoonfuls of kirsch. Sandwich with crème au beurre flavoured with vanilla. Coat the top and



No. 107.

sides with a thin layer of apricot purée, and, when set, mask the sides with vanilla-flavoured crème au beurre, and smother with the following mixture :—

2 parts coarse nib praline (as used for No. 101)	2 parts fine sugar nibs. 1 part chopped pistachio nuts.
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Gateaux to sell at 1/6, 2/- and 2/6.

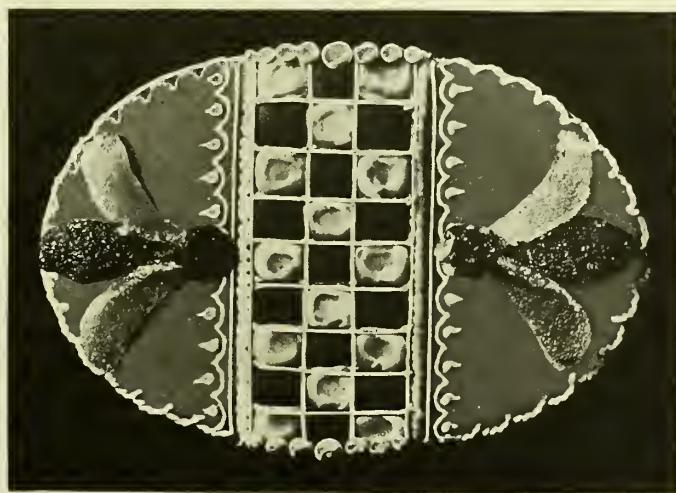
Coat the top of the gateau with cream-coloured fondant, and decorate with three halves of glacé cherries, eight small diamonds of angelica, cream-coloured royal icing, chocolate coverture, and pale green-coloured fondant as follows :—

Place one half cherry in the centre of gateau. Divide the other two halves each into three fillets and reserve until later. Use a small tube of royal icing, and starting $\frac{3}{8}$ in. on each two sides of the central half cherry, run two roped lines at right angles from the starting point to the edges of the gateau. Inside the spaces thus enclosed run four fine lines equi-distant from each roped line to the edges, forming small squares inside the enclosed spaces. Fill in these squares with the chocolate coverture and the pale green fondant alternately, commencing with the chocolate in the innermost corner squares. These squares must be filled with a small pipe, and both fondant and coverture must be just warm. When set, with a fine tube of royal icing overpipe the dividing lines of the squares, outline the roped lines with fine lines, pipe three C shapes on the gateau edge of the squares, first in fine rope and then in plain line with well-rounded ends. Set small bulbs at the ends of the C shapes, a small roped loop edging along each side of gateau, points inward, and outline these, as well as the fine lines outside the squares, with a fine scalloped border, points the reverse way.

In the side spaces set the fillets of cherries in three-plume form, and between and outside them the four small angelica diamonds.

No. 108.—GATEAU MOSAIC (2).

Use the same-shaped Genoese as for No. 1 mosaic. Split, sprinkle, sandwich, and mask in the same way. Decorate with two fillets of glacé apricot, four fillets of white pear, two



No. 108.

small rounds of glacé cherry, cream-coloured royal icing, chocolate coverture, and pale green fondant as follows :—

With the edge of a palette-knife mark two parallel lines $1\frac{3}{4}$ in. apart across the top of the gateau. With a fine tube of royal icing run plain lines along the marked lines. With a medium-sized tube run roped lines outside the fine lines, touching them. In the

All about Gateaux and Dessert Cakes

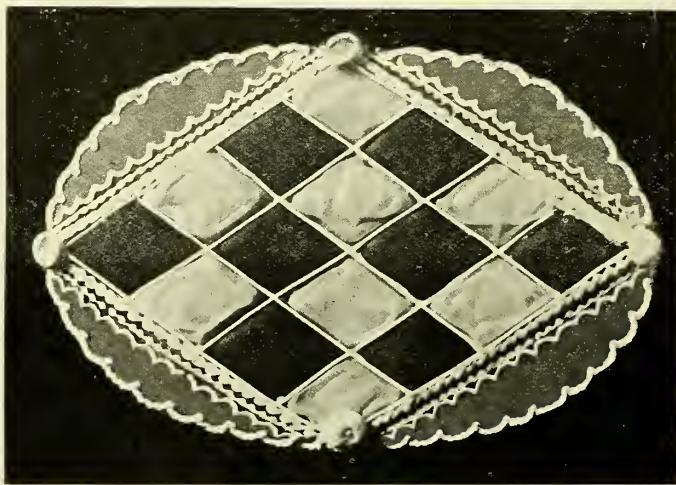
inner space, with the fine pipe run equi-distant two more parallel lines, and at right angles with these cross lines, dividing the whole into small equal-sized squares. Fill in these squares alternately with the chocolate couverture and the pale green fondant, just warm, using small paper cornets for the purpose. When set, overpipe all the fine lines between and outside the small squares. Pipe graduated bulbs at the outside edges as shown, the largest in the middle and tapering to right and left.

Outside the large roped lines run fine plain lines, and outside these small scalloped edging, points outward, and between each loop a small spear point. Along the edges of the two ends pipe a border of small roped loops, and in the spaces set the fillets of fruit in plume form, the apricot in the centre and the pear on each side, all the points meeting, and covered with the small pieces of cherry.

No. 109.—GATEAU MOSAIC (3).

Use the same-shaped Genoese as for No. 1 mosaic. Split, sprinkle, sandwich, and mask in the same way. Decorate with cream-coloured royal icing, chocolate couverture, and pale green-coloured fondant as follows :—

Mark each end and side of the gateau so as to form the points of a diamond. Run a fine line of royal icing from point to point to make the diamond shape. Divide the diamond shape into sixteen smaller diamonds by running three equi-distant lines parallel with top left and bottom right sides and top right and bottom left sides.



No. 109.

Fill in the small diamond shapes with chocolate couverture and pale green fondant, used just warm, in a paper cornet. When set, overpipe the fine lines forming the squares, putting on the outer lines last to cover the ends of all others. Outline the large diamond shape with coarse roped lines, and outline these with finer roped lines and a small scalloped edging, points outward. Along the edges of gateau pipe on the four spaced sides a small roped loop border, points inward, and accentuate the points of large diamond shape by four large bulbs.

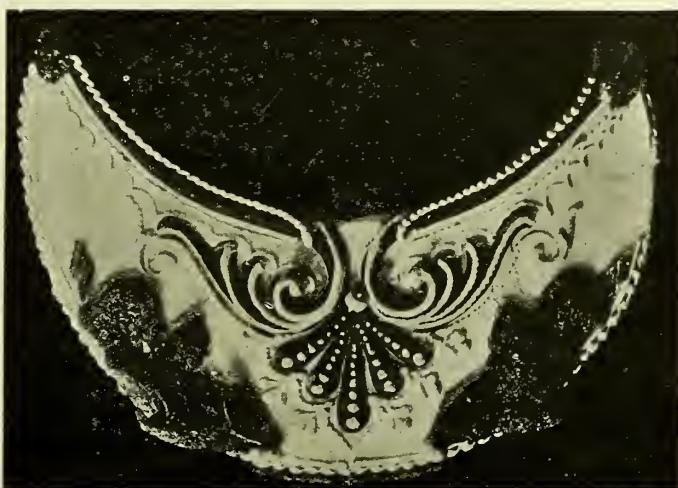
In using chocolate couverture it must first be melted until warm, well stirred until cold and set, and again slowly melted to the desired consistency, to be used satisfactorily.

Gateaux to sell at 1/6, 2/- and 2/6.

No. 110.—GATEAU CRESCENT (1).

Use Genoese No. 12, baked $1\frac{1}{2}$ in. to $1\frac{3}{4}$ in. thick in sheets. If a number of gateaux are to be made, it is advisable to split and sandwich the sheet, and cut out the gateaux shapes with a round cutter $6\frac{1}{2}$ in. in diameter, cutting the shapes so that they fit into one another, thus saving waste. The first cut should be a bare 2 in. at the widest portion, measured from the straight edge. This cut will, of course, be waste, and must be utilised by cutting into fancy shapes for Genoese glacé. The second and succeeding ones up to the top of the sheet will cut with very little waste. Whether the sandwiching of the Genoese is done with the individual gateaux or in the sheet, the cut surfaces must be sprinkled with simple syrup flavoured with vanilla, and then sandwiched with crème au beurre, also flavoured with vanilla.

Mask the top and sides with hot apricot purée, the top very thinly, and smother the sides with small nibs of sugar with which has been mixed a little chopped blanched pistachio kernels. Mask the top with pale cream-coloured fondant, carefully removing with



No. 110.

a thin knife any portion that may overflow the edges. Decorate with fillets of glacé fruits and angelica, cream-coloured royal icing, and chocolate fondant or coverture as follows :

With a coarse tube of chocolate, run along the inner edge of the crescent two lines, almost meeting as shown, with curled heads in the centre. From these curled heads pipe to each, three side scrolls, and between the two heads a large five-stroke plume, the points meeting between the curled heads. With a fine tube of royal icing outline the outer edge of each chocolate line with a roped line, the inside ends of which should be curled over the chocolate lines. Overpipe the curled ends of the chocolate in double lines, meeting the roped lines on the outside. Overpipe the side scrolls on each side, two in single plain lines and the outside ones in a fine roped line. Outline the inner side of the long chocolate lines, first with plain lines and then with finer roped ones. Outline the heads of scrolls with fine roped loops, and continue these loops, gradually diminishing in size, from the ends of side scrolls to the edges of gateau. Outline the chocolate plume in fine roped loops, finishing the central one with minaret points. At the base of each loop pipe small three-stroke plumes. Outside the longest of the chocolate side scrolls pipe a fine roped curved

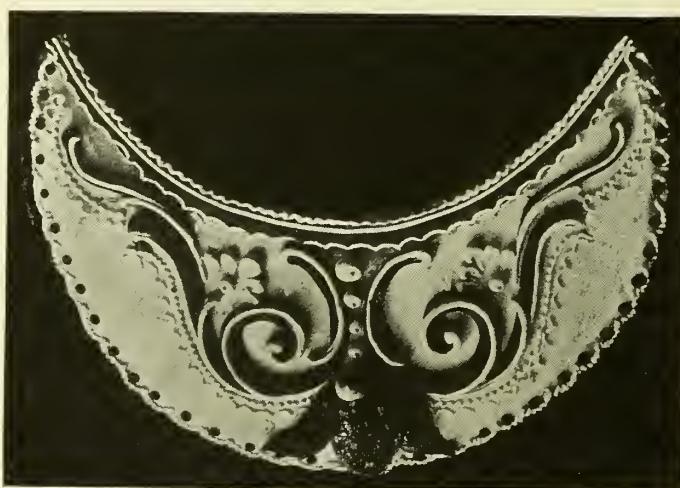
All about Gateaux and Dessert Cakes

line with rounded ends, with small side scrolls to each. Border the wider edge, of the crescent by running a plain line $\frac{1}{8}$ in. from the edge, and outside this an edging of small connected bulbs. In the two side spaces arrange the fillets of glacé fruit as shown, piping a large bulb at the base of each.

No. III.—GATEAU CRESCENT (2).

Use the same-shaped Genoese as for No. 110. Split, sprinkle, sandwich, and mask in the same way. Decorate with half a glacé cherry, two thin fillets of pear, apricot, green-gage, fig, or green almond, pale cream-coloured royal icing, and chocolate fondant or coverture as follows :—

With an $\frac{1}{8}$ in. tube of chocolate run a line along the inner edge of the gateau from end to end. In the central space pipe a C and reversed C scroll, with widely extending S and reversed S scrolls, running out nearly to the points, as shown. Along the outer edge of the curved chocolate line run a fine line of royal icing, and outside and below this a fine roped line. On the inner side of the chocolate line a fine scalloped edging, points



No. III.

downward, the loops being upward. Overpipe the chocolate scrolls with fine and finer scrolls in royal icing, and in the inner side spaces pipe fine five-stroke plumes, with a small bulb at the base of each. Outline the chocolate scrolls with very small roped lines, and outside these a finer scalloped edging, points outward. Border the wider outside edge with small roped loops, points inward, and between each loop a small chocolate bulb. Set the half cherry pointing between the heads of the C and reversed C scrolls, and the fillets of fruit in plume shape at the sides. From the base of the fruit, across the gateau, pipe graduated bulbs, large at each end and tapering inwards.

No. 112.—GATEAU CRESCENT (3).

Use the same-shaped Genoese as for No. 110. Split, sprinkle, sandwich, and mask in the same way. Decorate with chocolate fondant or coverture, cream-coloured royal icing, and small fillets of red pear, apricot, fig, and angelica as follows :—

With an $\frac{1}{8}$ in. tube of chocolate pipe in the centre a wide fan-shaped seven-stroke plume, the points meeting on the middle of the inside edge of the gateau. Outline the

Gateaux to sell at 1/6, 2/- and 2/6.

heads of this plume in royal icing with small roped loops, the central one having a minaret point. Outline the loops with fine line loops and the minaret point with fine lines. Scallop the fine lines outside the minaret points, and pipe small three-stroke plumes between the rest of the loops, and between these small spear points. Edge the two outer chocolate pear shapes of the central plume with overpiped long C scrolls, and along the inner edge



No. 112.

of the gateau pipe a border of small connected pear shapes. Along the outer edge, $\frac{1}{4}$ in. inwards, pipe a fine line, and inside this a finer line. Inside this a row of tiny chocolate dots. Outside the first line, on the extreme edge of gateau, pipe with a fine pipe a border of small roped loops, points outward. Along the sides of the inner edges arrange the fillets of fruit as shown, alternating the colours to get the best effect.

No. 113.—GATEAU CRESCENT (4).

Use the same-shaped Genoese as for No. 110. Split, sprinkle, sandwich, and mask in the same way. Decorate with finely-cut fillets of glacé red pear, apricot, fig, and angelica, chocolate fondant or coverture, and pale cream-coloured royal icing as follows :—

With a $\frac{1}{8}$ in. tube of chocolate run a line along the outside edge of the gateau. In the middle of the gateau, with a slightly smaller tube of chocolate, pipe a five-stroke plume, with a wide C and reversed C scroll at the base as shown. Overpipe these with a fine tube of royal icing, well curling the heads in each case, and breaking the scrolls midway on the base C's.

From the ends of the C scrolls on either side run a fine roped line along the middle edge of the large encircling chocolate line. Inside this a fine plain line, and again inside a small scalloped edging, points inward, and between the loops fine chocolate spots.

Outline the chocolate plume and C shapes with fine roped loops, and scalloped edgings outside them. Between the bases of the C shapes run three roped parallel lines, and border the entire outside edges with fine roped loops, points inward. Between these loops on the concave edge fill in fine chocolate dots, but not on the convex edge, as the piping there is already on a chocolate base.

All about Gateaux and Dessert Cakes



No. 113.

Set a small fillet of red pear between the two C scrolls, and arrange the other fillets in plume form on the points of crescent, the colours alternated effectively.

No. 114.—GATEAU CRESCENT (5).

Use the same-shaped Genoese as for No. 110. Split, sprinkle, sandwich, and mask in the same way. Decorate with small fillets of glacé fruit and angelica, cream-coloured



No. 114.

royal icing, and chocolate fondant or coverture as follows :—

With a coarse tube of chocolate divide the top of the gateau by a diagonal line as shown. With a much finer tube run a line of chocolate on the left of the coarse line, $\frac{1}{8}$ in.

Gateaux to sell at 1/6, 2/- and 2/6.

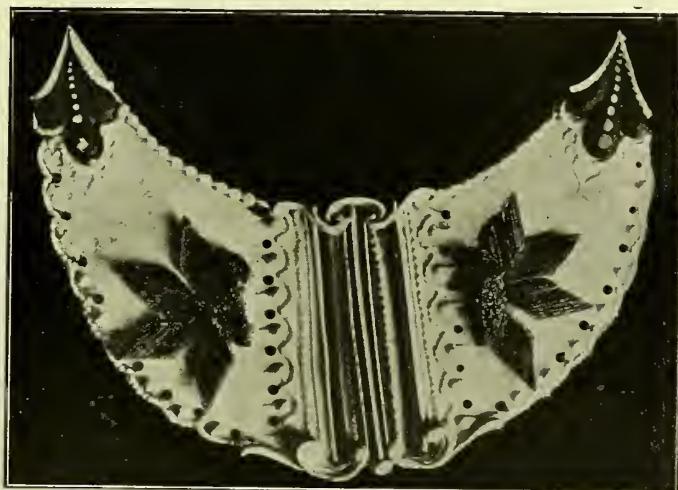
apart and parallel with it. On the right of the coarse line run a wide C scroll, with extended S scrolls running to the right of it. Overpipe these scrolls with fine lines of royal icing, breaking them midway with the side scrolls. Outline all the chocolate scrolls with fine roped lines, and outline these with fine scalloped edgings. Around the edges of the right-hand half of the gateau, $\frac{1}{4}$ in. inwards, run a fine line, and outside this a border of small bulbs. Between the two chocolate S scrolls a row of graduated bulbs, tapering inwards. On the left-hand side, along the top edge of the coarse chocolate line, pipe a fine roped line. Between the two parallel lines of chocolate pipe a fine plain line. Outside the finer chocolate line a very thin roped line, and outside this a very fine plain line, then a row of wide fine roped loops, the points outward. Facing this another row of roped loops, the points facing inwards and alternating with the first row. Outside these loops a very fine plain line and a fine roped line, and outside again a fine scalloped edging. Border the edges of this side by running a plain line 3-16 in. from the edge, and outside this fine roped loops, rather wide, and between each loop a tiny dot of chocolate.

In the inner space arrange fillets of fruit as shown, to make an effective spray.

No. 115.—GATEAU CRESCENT (6).

Use the same-shaped Genoese as for No. 110. Split, sprinkle, and sandwich in the same way. Mask the top with pale green fondant, and decorate with cream-coloured royal icing, chocolate fondant, eight small diamonds of angelica, and two fillets of glacé cherry as follows:—

With a cornet of chocolate fondant cut to an opening of $\frac{1}{4}$ in., run a coarse line across the middle of the gateau from edge to edge. With a much finer pipe run a fine line.



No 115.

parallel on each side, with nearly $\frac{1}{4}$ in. space between. With the same pipe run a three-stroke plume at each crescent point, the points meeting at the points of the crescent. With a fine tube run a line of royal icing along the middle of the coarse chocolate line, and on each side a much finer line. On each side of the coarse chocolate line, touching it, run a fine roped line. Outside each of the smaller chocolate lines run a fine plain line and a much finer line. Outside these a fine roped line, and outside these a fine scalloped

All about Gateaux and Dessert Cakes

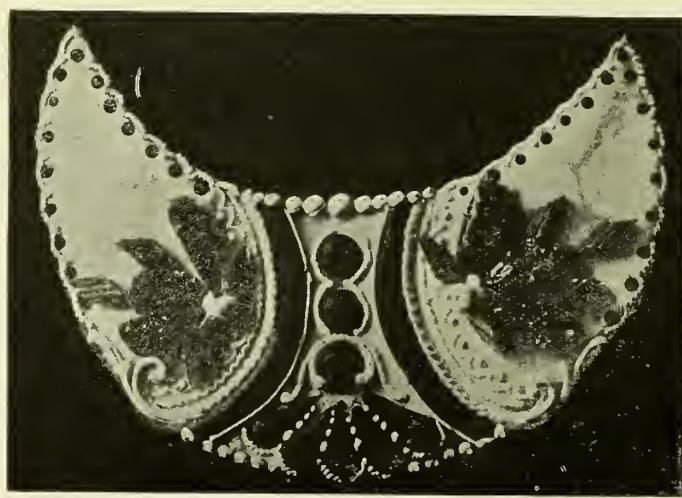
edging roped, the points being outward, and in each loop a fine spear point. On the outside edge of all these parallel lines pipe and overpipe two small C scrolls, well rounded at the ends, but not quite meeting, and with a small bulb on the point of the coarser chocolate line between them. At each side of these C scrolls pipe and overpipe extended S scrolls, and from the ends of these at each side run a small roped loop border. On the inside of each loop pipe a small bulb, and at the points of loops a fine chocolate bulb. The points of loops between the spear points outside the parallel lines should also be finished with the fine chocolate bulbs. The inner end of the parallel lines must be finished with a piped and overpiped C scroll in the centre, with overpiped S scrolls at each side. Outline the chocolate plumes on the points with roped loops, outlining these with fine scalloped loops, finishing with minaret points. Along the outer strokes of the plumes run fine curved roped lines, overpiped in plain line, the central strokes having rows of graduated bulbs down their centres. Along the inner edge of the gateau from the plumes to the small S scrolls run a small edging of continuous bulbs.

In the side spaces set the diamonds of angelica in four-plume shape as shown, with the fillets of cherry at their base.

No. 116.—GATEAU CRESCENT (7).

Use the same-shaped Genoese as for No. 110. Split, sprinkle, and sandwich in the same way, covering the sides as before, and mask the top in pale green fondant. Decorate with chocolate fondant, pale cream royal icing, six fillets of glacé cherry, and six small diamonds of angelica as follows:—

With a tube of chocolate fondant, the opening cut to $3\frac{1}{16}$ in., run two curved lines across the gateau as shown in the illustration, the outer ends being curved to rather more



No. 116.

than twice the space of the inner ends. On the outer edge between these ends pipe a widely-extended five-stroke plume, and across the gateau, between the curved lines, three large graduated chocolate bulbs, the largest next to the base of the plume, the smallest near the inside edge. Outline these with roped loops, the larger one being nearly encircled with an overpiped C scroll, with fine roped S scrolls standing out at the sides. Edge the

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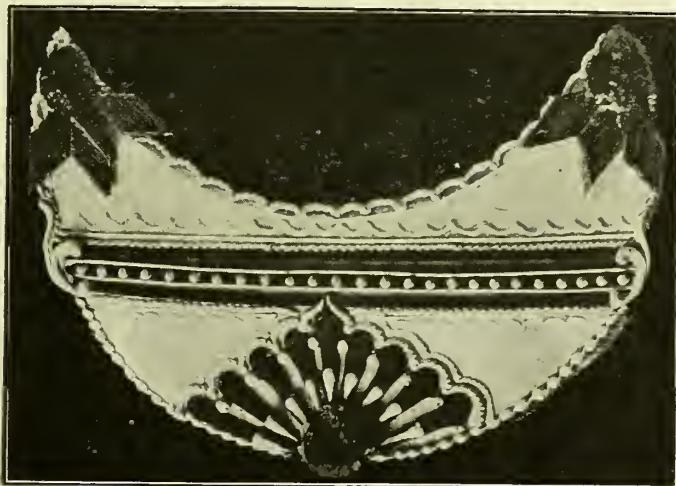
ends of plume strokes with roped loops, with fine graduated bulbs between the plume strokes and small bulbs on the edge spaces at sides of roped loops. Along the inside edge of each curved chocolate line run a fine plain line. Along the outside edge of chocolate lines run coarse roped lines. Outside these fine roped lines, and outside these small scalloped edging, points outward, and small dots between each loop. Finish the outside ends of these lines with small overpiped scrolls as shown. Border the points of crescent at each side with small roped loops, points inward, and on the inner side of each loop small chocolate bulbs.

In the side spaces set the fillets of cherries in three-plume shape, with the small diamonds of angelica, as shown in the illustration.

No. 117.—GATEAU CRESCENT. (8)

Use the same-shaped Genoese as for No. 110. Split, sprinkle, sandwich, and cover the sides in the same way, and mask the top with pale green fondant. Decorate with chocolate fondant, cream-coloured royal icing, three halves of glacé cherries, and four small diamonds of angelica as follows.—

With the edge of a palette-knife mark a line from side to side longitudinally of the gateau $\frac{3}{4}$ in. at the centre from the inside edge. Along this line run a line of chocolate fondant with a $\frac{1}{8}$ in. tube. With a fine pipe run a parallel line on each side $\frac{1}{8}$ in. distant. On the outside space run a nine-stroke plume, points meeting on the outside edge. Outline



No. 117.

the plume ends with fine roped loops, finishing the central stroke with minaret points. Outline these with finer roped loops. Between each stroke set a small bulb, and near the base of plume overpipe the chocolate with a finer plume of royal icing, and set one half of cherry on the edge at base of plume. On top of the bisecting line of chocolate run at each edge a very fine line of royal icing, with a row of small bulbs between. On outside of each fine chocolate line run a fine roped line, and outside this a very fine plain line and a line of fine scalloped edging, points outward. At each of the bisecting lines pipe and overpipe small C scrolls, with extending S scrolls at one side, the point side only. On the edges of gateau, to right and left of plume, pipe a border of small continuous pear shapes

All about Gateaux and Dessert Cakes

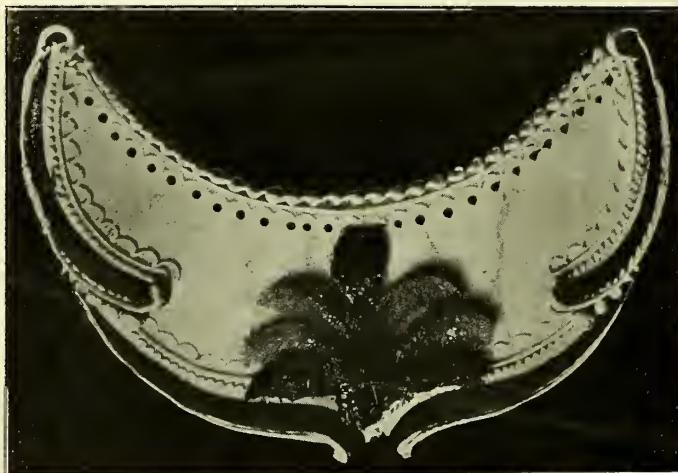
Along the inner edge and the outer edges of points pipe a fine curved line $\frac{1}{8}$ in. from the edge, and outside a border of fine roped loops, the points inward.

On the extreme points at each end set a half of a cherry, and pointing inward from this two diamonds of angelica in two-plume form, the points being under the cherry.

No. 118.—GATEAU CRESCENT (9).

Use the same-shaped Genoese as for No. 110. Split, sprinkle, sandwich, and cover the edges in the same way. Mask the top with pale green-coloured fondant, and decorate with chocolate fondant, cream-coloured royal icing, and seven fillets of red and white glacé pear, apricot, greengage, and half a glacé cherry as follows:—

With a $\frac{1}{8}$ in. tube of chocolate fondant pipe a long S and reversed S scroll on the outside edge of the gateau, leaving $\frac{1}{4}$ in. space between their heads in the centre as shown. These scrolls should extend along each side for two-thirds of that portion of the circumference, and should be finished on each side by a long C scroll, commencing inside, then overlapping their ends, and finishing with curled heads at the gateau points. Outline all



No. 118.

these scrolls in fine rope with royal icing, outline the ropes with fine lines and scalloped edging, points inwards. Overpipe the scrolls in fine rope, and again in fine line, well rounding the heads to accentuate them. Between the junctions of the S and C scrolls pipe rows of graduated bulbs, tapering inwards. Along the inner edge of gateau pipe a fine curved line $\frac{1}{8}$ in. from the edge, and outside this a row or edging of continuous small pear shapes. Inside the curved line a fine scalloped edging, points inward, and facing each scallop a fine bulb of chocolate.

In the central space arrange the fillets of fruit in plume form, as shown, arranging the colours effectively, and at the base setting the half of a cherry.

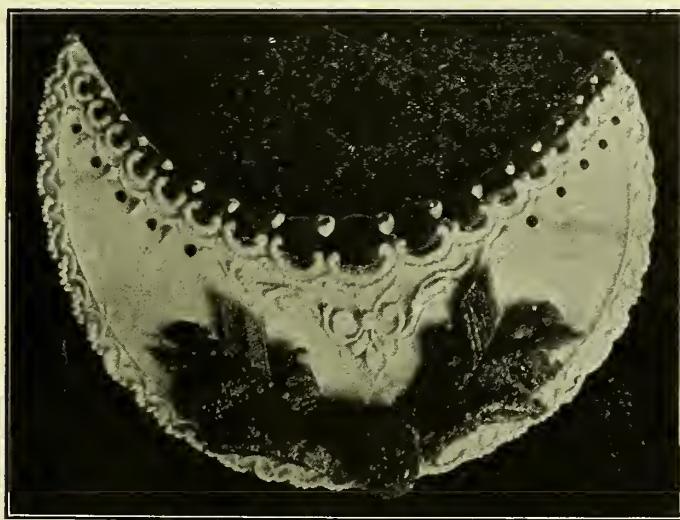
No. 119.—GATEAU CRESCENT (10).

Use the same-shaped Genoese as for No. 110. Split, sprinkle, sandwich, and cover the sides in the same way. Mask the top in pale green fondant, and decorate with chocolate fondant, cream-coloured royal icing, one glacé cherry, eight fillets of glacé fruits in

Gateaux to sell at 1/6, 2/- and 2/6.

graduated sizes, and six diamonds, two each, small, smaller, and smallest, of angelica, as follows :—

Along the inner edge of the gateau pipe a row of graduated bulbs of chocolate, the largest in the middle and reduced towards each side as shown in the illustration. These should be a little spaced so that they do not run together, each retaining its rounded form. Between each on the outer edge pipe a small bulb in royal icing, graduating them from the middle outwards. On the inner side outline these bulbs with roped loops, and overpipe in plain C shapes. Outside the first set of roped loops outline with a finer rope, and in the middle of the curve, pipe outstanding right and left scrolls, meeting in the centre with curled heads. Between these pipe a small three-stroke plume, and outline this and the



No. 119.

right and left scrolls in tiny roped curved lines, finishing with a minaret point outside the central stroke of plume. On each side of this central scroll work pipe small spear points between the fine roped line, and between these tiny chocolate bulbs. Along the outer edge of the gateau pipe a fine curved plain line $\frac{1}{4}$ in. from the edge. Outside this a row of fine plain loops, points outward, and outside this a row of roped loops, points inward, and set alternately with the plain ones.

Arrange the fillets of fruit in a two-sided spray, with the cherry at the base in the centre as shown, in each case the thinner edges of the fillets being outward and curved outward. Set the angelica diamonds between the fruit, the points standing upwards at an angle.

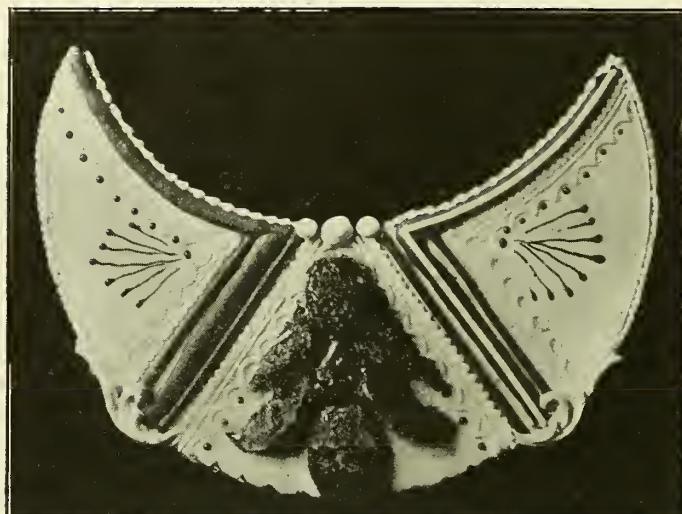
NO. 120.—GATEAU CRESCENT (11).

Use the same-shaped Genoese as for No. 110. Split, sprinkle, sandwich, and cover the sides in the same way. Mask the top with pale green fondant, and decorate with chocolate fondant, cream-coloured royal icing, one half and one small fillet of glacé cherry, two fillets of green almond, two of glacé fig, and an eighth of a yellow chinois from which the pulp has been removed, in the following manner :—

On the inside edge of the gateau mark a space of 1 in. in the middle. With a cornet of chocolate cut to a $\frac{1}{8}$ in. opening, run a line of chocolate along the curved edge on each

All about Gateaux and Dessert Cakes

side of the middle space, just within the edge. Imagine a line running exactly across the centre of the gateau and starting from the inside end of each curved chocolate line, run a chocolate line at an angle of 45 degrees to the imaginary line across the gateau to the outside edge, as shown in the illustration. On each side of these lines run a finer chocolate line, slightly spaced. On each side of these fine chocolate lines, as well as along the inside of each curved line, run in royal icing fine roped lines. Outside these fine plain lines and scalloped edgings, points outward. On the original central inch space pipe three bulbs, the larger in the middle. On the outside edge of the gateau, at the ends of the chocolate lines, pipe small C scrolls, with extending S scrolls outwards. Overpipe these with small



No. 120.

side scrolls of various depths. Along the middle of the larger chocolate lines run a fine plain line. Along the inner edge of the gateau at the sides of the central space run rows of continuous pear shapes, and along the two side spaces of the outer edge run a fine roped line, with a very fine plain line inside it. Along the outside edge border the central space with fine chocolate loops, and in the two side spaces pipe long fine seven-stroke plumes of chocolate. In the central space arrange the pieces of fruit in plume shape, beginning by setting the one-eighth of chinois, round side uppermost, in the centre, one point reaching to the edge of gateau. Set the other fillets on their edges in plume form to right and left, the half cherry at the base and the fillet of cherry above it, on the chinois.

NO. 121.—GATEAU IVORY (I).

These gateaux, a set of twelve being here shown, are all the same shape, *i.e.*, a four-pointed star. The shapes must be cut from a $1\frac{1}{2}$ in. thick sheet of Genoese No. 13.

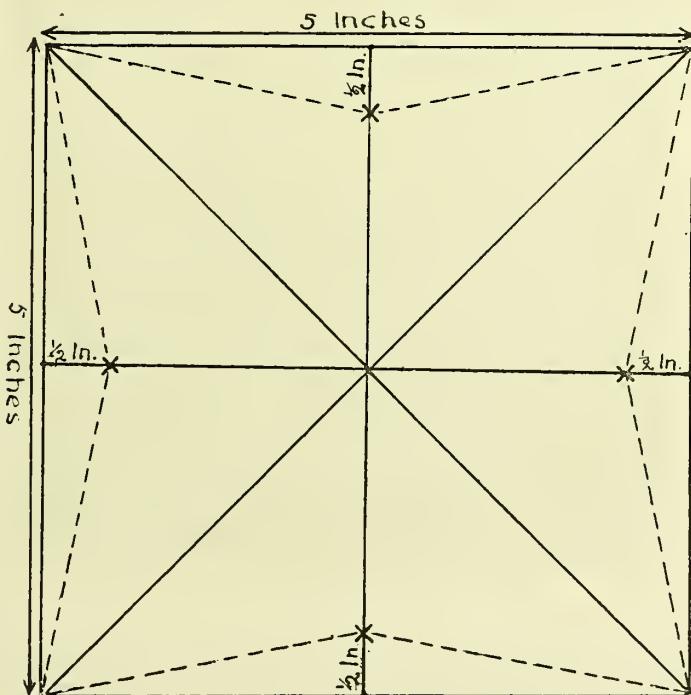
The best way to obtain the correct form is to make a card-board shape and use this as a templet, and cut out by a sawing motion with a sharp, thin knife. The photos which are herewith given are taken from rather small sizes. They can, however, be made of any desired size, so long as the proportions are correct. To make the templet of cardboard for this size, take a piece of cardboard and measure off in a square, 5 in. on each side. Draw a line from point to point each way. This will give you the centre. Mark the middle

Gateaux to sell at 1/6, 2/- and 2/6.

of each side, and draw a line from side to side both ways across the centre. Mark each of these cross lines half an inch from the outside edge, and from these marks draw on each side an angle line to each point. Cut along these lines with a sharp knife, and your templet will be complete, as shown below, the dotted lines giving the outside edges.

Having cut out the shape from the Genoese, split twice, sprinkle the cut surfaces with simple syrup flavoured with orange curacao, and sandwich with one layer of apricot jam and one layer of crème au beurre, strongly flavoured with orange curacao, the layer of apricot being the lower one, so that the least pressure is given to the layer of crème.

Mask the top and sides with highly-boiled apricot purée, very thinly on top and rather thickly on the sides. With a very fine pipe of royal icing run a fine line along each edge of the gateau, to form a frame in which to run the top glacé, as well as to protect the



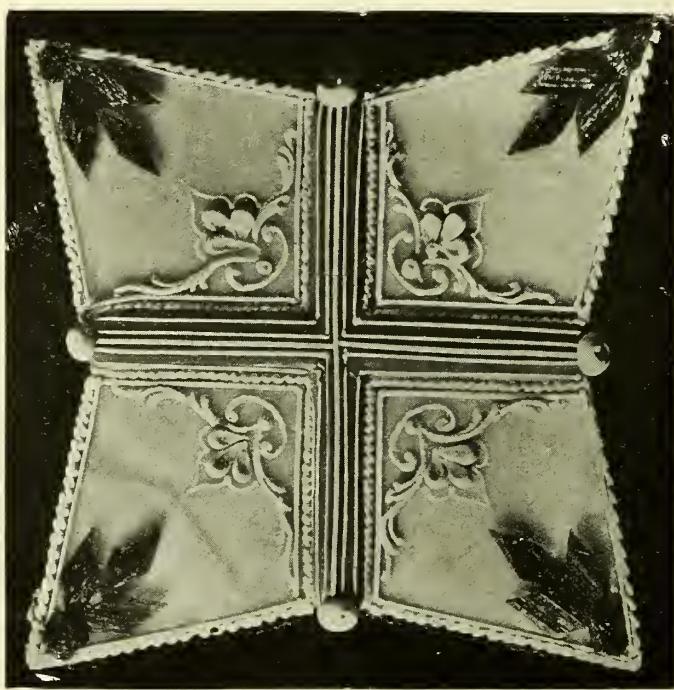
No. 121.

top from the side covering, as follows:—Along the bottom edge of each side set halves of split almonds, slightly browned, the flat sides outward and points upward. When these are in place cover the rest of the sides (the top portions) with chopped almonds, slightly browned, being careful not to allow any of them to come above the fine line of royal icing on the edges. Mask the top with ivory coloured fondant, and decorate with ivory-coloured royal icing, with a suspicion of carmine added, pale coffee and cream-coloured fondant, twelve small diamonds of angelica, and four tiny pieces of glacé apricot, as follows:—

With the edge of a palette-knife mark a line across the gateau at its smallest diameter each way. With a fine pipe of royal icing run a line on each side of the marked lines, but $\frac{1}{4}$ in. distant. Gently remove the small lengths in the centre, where the lines cross, leaving the outline of a cross $\frac{1}{2}$ in. wide in each arm, and each arm of equal length. With

All about Gateaux and Dessert Cakes

a paper cornet, filled with coffee-cream coloured fondant and cut to $\frac{1}{4}$ in. opening, fill in the four arms of the cross as true as possible. Outline the cross with fine roped lines on each side, and border each of the points of the gateau along the original fine lines with a roped line. This will frame each side of the star. Inside each of these roped frames pipe on each side a very fine plain line, and in each panel pipe and overpipe a scroll design, beginning as shown with a small three-stroke plume, points inward, and then putting in the extended overpiped side scrolls, meeting in a fine point under the plume, and enclosed



No. 121A.

at the base with a recumbent C scroll. Outline the plumes with looped lines at the side and minaret points in the centre.

On top of the central cross pipe a fine plain line along the middle of each arm, and on each side of the central line two very much finer lines, meeting in the corners. At the outer end of each arm of the cross pipe a fair-sized bulb. At each point of the gateau, just inside the frame, set three diamonds of angelica in plume form, pointing inwards, and at their base a very small piece of glacé apricot.

No. 122.—GATEAU IVORY (2).

Use the same shaped Genoese as for No. 121. Split, sprinkle, sandwich, and mask in the same way. Decorate with a 1 in. disc cut from the side of a glacé apricot, coffee-cream coloured fondant, and ivory-coloured royal icing, to which a suspicion of carmine has been added, as follows:—Set the disc of apricot in the centre of the top. Draw an imaginary line from point to point, and mark a spot 2 in. from each corner on these lines. With a fine pipe of royal icing run from these points two right-angle lines to the edge of gateau, thus enclosing a diamond shape at each point. It will be noticed that these diamond shapes are shorter on the inner than on the outer sides. This is intentional.

Gateaux to sell at 1/6, 2/- and 2/6.

With a cornet of the coffee-cream fondant, cut to a fine point, fill in these shapes. With a fine pipe of royal icing run roped roped lines along the inner sides on each side of the diamonds, the ends being carried down to outwardly curled heads on each side. From these heads pipe upstanding S and reversed S scrolls, with three small wing scrolls to each. Overpipe each of these scrolls, as well as the roped, lines, in finer plain lines, and outline the scroll work with fine roped lines, following the same form, but slightly spaced. Outline the roped lines with a fine scalloped edging, points inward.



No. 122.

On top of each fondant diamond pipe long line five-stroke plumes, points inward, the two outer strokes being rather widely extended to allow of rows of small bulbs, graduated inwards, being put in. At the base of each plume pipe a small bulb. Run a fine line along each inner side of the diamonds, and edge the outer sides with three small roped loops to each. On the four side spaces at edge of gateau pipe rows of bulbs, graduating from the middle outwards on each side

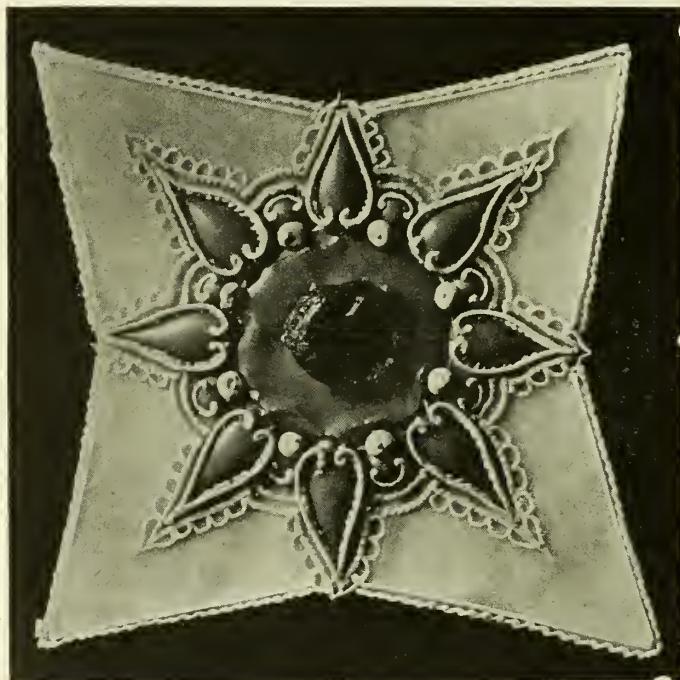
No. 123.—GATEAU IVORY (3).

Use the same-shaped Genoese as for No. 121. Split, sprinkle, sandwich, and mask in the same way. Decorate with a 1 in. disc cut from a glacé apricot, coffee-cream coloured fondant, and ivory-coloured royal icing to which a suspicion of carmine has been added, as follows :—

With a plain round cutter $1\frac{3}{4}$ in. in diameter mark a ring in the middle of the top. Run a fine line of royal icing round the mark, and with a cornet filled with coffee cream fondant fill in the circular space. Outside this centre run eight pear shapes with the fondant, spacing them so that they point respectively four to the points of gateau and

All about Gateaux and Dessert Cakes

four to the points of smallest diameter. Between the pear shapes pipe eight small bulbs of fondant, being careful that neither the pear shapes nor bulbs touch either each other or the central circular space. In the centre of the circular shape set the small disc of apricot. Outline the pear shapes with roped lines of royal icing, the inner ends of each line being curled inwards and the outer ends meeting at the point of the shapes. Overpipe these roped lines in fine plain lines. On the outside edge of each fondant bulb pipe a small



No. 123.

C scroll, and outside this two curved short roped lines, slightly spaced. From the ends of the outer short curved line run fine roped lines, meeting in points outside the pear shapes. Outline these side lines with fine scalloped edging, points inward, finishing with minaret points. At the inside edge of each fondant bulb pipe a small royal icing bulb to hide the outer ring of the circular shape. Along the edge of the gateau pipe a fine roped edging, and inside this on each side a fine plain line.

No. 124.—GATEAU IVORY (4).

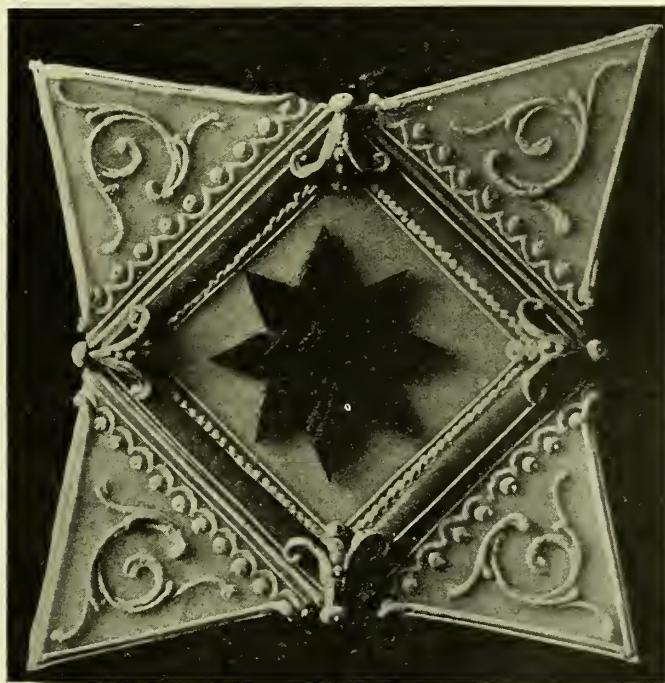
Use the same shaped Genoese as for No. 121. Split, sprinkle, sandwich, and mask in the same way, and decorate with eight small diamonds of angelica, a tiny piece of glacé apricot, coffee-cream-coloured fondant, and ivory-coloured royal icing to which a suspicion of carmine has been added, as follows :—

Mark four points at the smallest diameter of the gateau, and from point to point mark with the edge of a palette-knife a line, thus forming a square shape, the sides of which are across the corners of the gateau. Along these marked lines run a fine line of royal icing, outlining the square. Inside these lines, and $\frac{1}{4}$ in. distant, run four lines to form a smaller square. With a cornet filled with coffee cream fondant, and cut to $\frac{1}{8}$ in.

Gateaux to sell at 1/6, 2/- and 2/6.

opening, fill in the square between the two sets of lines. On the inner sides of the square run fine roped lines to cover the original fine lines, and inside the roped lines run fine plain lines, a little spaced. In the inner square set the eight small diamonds of angelica, four points exactly facing the corners and four facing the sides of square. All the inner sides of the diamonds must touch. In the centre of all place the tiny piece of apricot.

On the outer sides of the square run fine plain lines to cover the original lines, and outside these, slightly spaced, much finer lines. Outside these fine lines, run lines of scalloped edging, points outward, and in each scallop a fine bulb. On the extreme end



No. 124.

of each side of the four points pipe a very fine plain line, meeting on the points, and inside these, a little spaced, other plain lines, not quite so fine, with the inner ends slightly curled outwards. In each point panel pipe a C scroll, with the side scrolls overpiped at sides and bottom as shown.

At each corner of the square pipe a single stroke plume, the point reaching outwards to the edge. Using this as a base, pipe right and left hand scrolls with well-curled heads from the sides of square on to it. Finish with rows of graduated dots, starting on the inner square and running upwards to where the side scrolls meet. Finish with a bulb on the extreme edge of each corner.

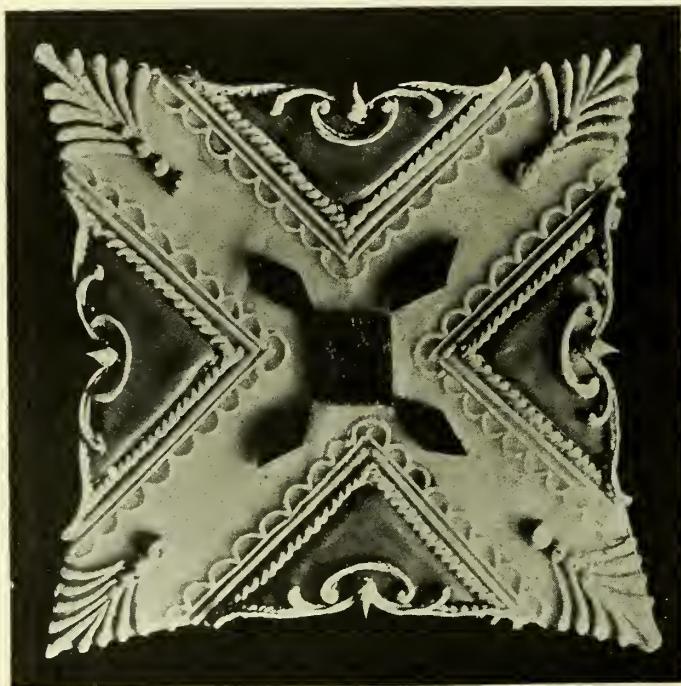
No. 125.—GATEAU IVORY (5).

Use the same shaped Genoese as for No. 121. Split, sprinkle, sandwich, and mask in the same way. Decorate with coffee-cream-coloured fondant, ivory-coloured royal icing, one small square, and four small diamonds of angelica, as follows :—

All about Cateaux and Dessert Cakes

Nearly an inch inward from each side of the smallest diameter, set a small dot of royal icing, and with a fine pipe draw a line both right and left to the edges of gateau. These lines must be at right angles with each other. In this way you will enclose a portion of a square on each edge. A little study of the illustration will make this quite clear.

Fill in these spaces with the coffee-cream-coloured fondant, using a fine pipe for the purpose. Outline the fondant on the inner sides with fine roped lines, and outside the roped lines run fine plain lines, and outside the plain lines much finer plain lines. Border these very fine lines with a scalloped edging, points inward, a rather longer loop enclosing



No. 125.

the points where the fine lines meet. On each of the four points of the gateau, between the parallels of side spaces, set a long five-stroke plume, points inward, and finish at base with four graduated bulbs, as shown. On the outside edge of each fondant-covered space, pipe in fine rope a small C scroll, with small side scrolls and long S and reversed S scrolls to right and left. Overpipe these in finer plain lines, and set a small spear point in the centre of each.

In the centre of gateau set the small square of angelica, and from each point of the square a small angelica diamond, pointing down each arm of the cross

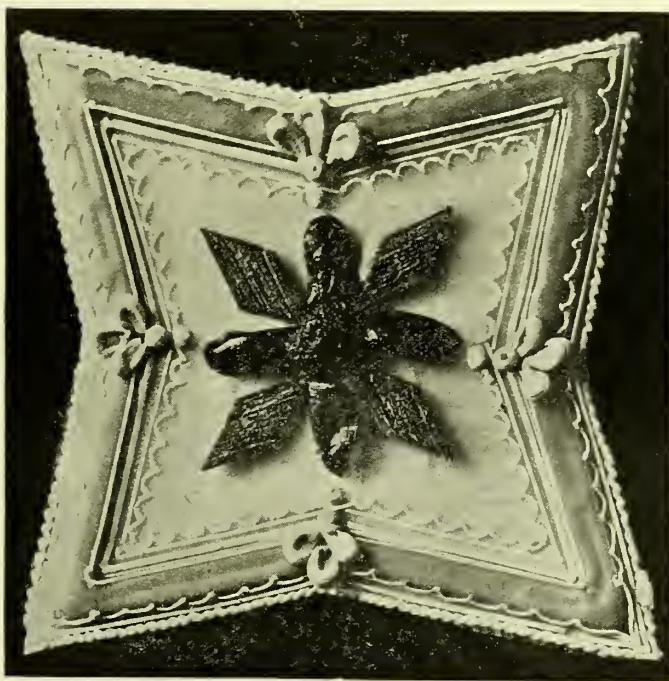
No. 126.—GATEAU IVORY (6).

Use the same shaped Genoese as for No. 121. Split, sprinkle, sandwich, and mask in the same way. Decorate with coffee-cream-coloured fondant, ivory-coloured royal icing, four diamonds of angelica, four fillets of glacé cherry, and a small piece of glacé apricot, as follows :—

With a fine pipe of royal icing outline the shape of the gateau one-eighth of an inch

Gateaux to sell at 1/6, 2/- and 2/6.

from the edges. Inside this run another line five-sixteenths of an inch spaced. In this frame run with a fine pipe coffee-cream fondant, thus making a raised frame of fondant, the exact shape of the gateau, but one-eighth of an inch from the edge. On the inner side of this frame run a fine plain line to hide the original line, and inside this, slightly spaced, a much finer line. Inside this a scalloped edging, points away from the line, and with a slightly larger loop in the corner of each point. Along the inside edge, but on the top of the fondant frame, run a fine line, and along the outer edge a scalloped



No. 126.

border, points upward, finishing at the points with minaret points. Outside this a fine line all round, and outside this a roped border on the edges of gateau.

At the middle of each insloped side, on the fondant frame, pipe a three-stroke plume, points inward, and finish with a small bulb, and a smaller bulb behind it.

In the centre of the gateau set the fruits in star shape, the diamonds of angelica pointing to the points; the fillets of cherry between them, and the small piece of apricot in the centre.

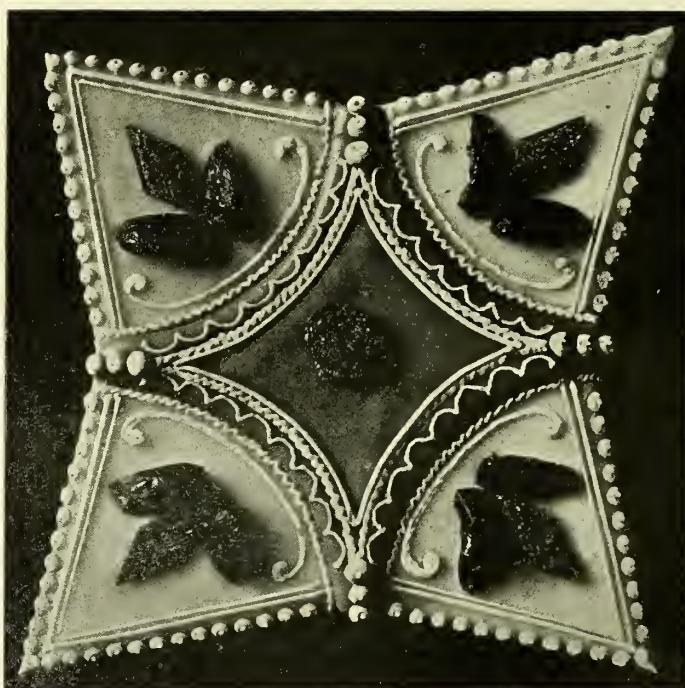
NO. 127.—GATEAU IVORY (7).

Use the same shaped Genoese as for No. 121. Split, sprinkle, sandwich, and mask in the same way. Decorate with coffee-cream-coloured fondant, ivory-coloured royal icing, four diamonds of angelica, and eight fillets of glacé cherry, as follows :—

With a plain round cutter, 4in. in diameter, mark a quarter of a circle on each point of the gateau, extending inwards from the point about $2\frac{1}{4}$ in., and meeting each other on the edges. With a fine pipe of royal icing run a fine roped line one-eighth of an inch outside each marked line, thus reaching the edges of the gateau $\frac{1}{4}$ in. apart. With a cornet

All about Gateaux and Dessert Cakes

of coffee-coloured fondant, cut to an opening of one-eighth of an inch, run a line inside each roped line, and joining at the edges. At once fill in this frame of fondant with the same pipe making a panel of the middle. This will leave a distinct line where the outside lines join the central portion. This mark must be covered by running a fine roped line of royal icing along it on the four sides. Inside this roped line run a fine line on the four sides. Outside the roped lines run along the top of the fondant frame scalloped loops, points outward, and finish the points of the frame with three graduated dots on each. Each of the four points of



No. 127.

gateau must be edged with a fine line on each side, meeting at the points, and one-eighth of an inch from the edges. Inside these lines, finer lines, also meeting at points. Along the actual edges of gateau each point must be bordered with small equal-sized bulbs, and at the base of each point a wide plain line recumbent C scroll must be set with well-rounded ends. In the four spaces set the fillets of cherry and angelica in three-plume form, the angelica diamond being in the middle. In the centre of the gateau set a small round of glacé apricot.

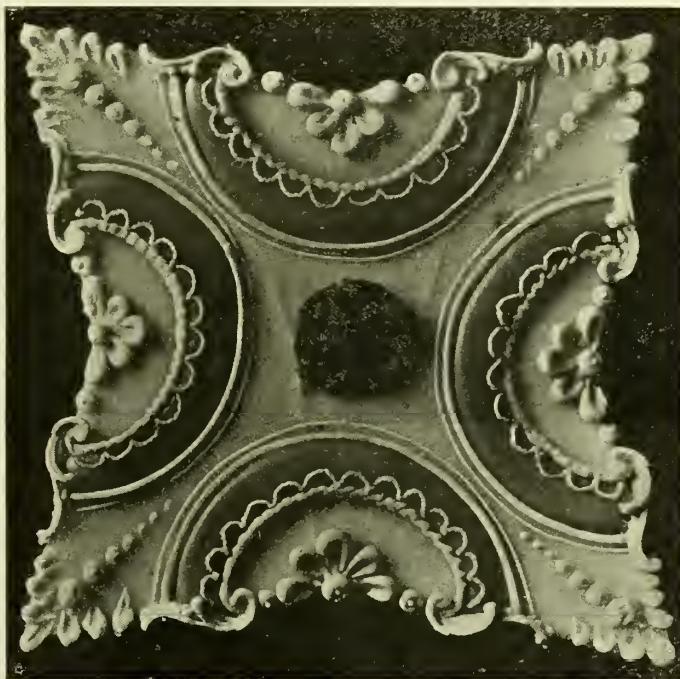
No. 128.—GATEAU IVORY (8).

Use the same shaped Genoese as for 121. Split, sprinkle, sandwich, and mask in the same way. Decorate with coffee-cream coloured fondant, ivory-coloured royal icing, and a small round of glacé apricot 1 in. in diameter, as follows :—

With a plain round cutter $2\frac{1}{2}$ in. in diameter mark on each of the four sides of the top a semi-circle. Inside this mark another semi-circle with a small round cutter $1\frac{3}{4}$ in. in diameter. This will give on each side the half of a circular band $\frac{3}{8}$ in. wide. With a fine

Gateaux to sell at 1/6, 2/- and 2/6.

pipe of royal icing run a fine line along the marked lines. With a paper cornet fill in coffee-cream-coloured fondant between these lines. With a medium-sized pipe run a plain line outside the fondant line to cover the original line. Outside the medium line a very fine line, slightly spaced. On the inside of the band run a medium roped line, and inside this a fine scalloped edging, loops upward, on the fondant, the points touching the roped line. Inside the band, on the edge of the gateau, pipe a five-stroke plume, points all meeting on the edge, and finished with a small bulb in the centre.



No. 128.

On the ends of each band pipe and overpipe small C scrolls, with extending S and reversed S scrolls to right and left as shown. On each gateau point pipe seven-stroke plumes, following the edges of the points, the inner points sloped inwards and downwards, but not meeting. Down the central spaces, from central strokes of plumes, run rows of graduated bulbs. In the centre of gateau press the small round of apricot.

NO. 129.—GATEAU IVORY (9).

Use the same shaped Genoese as for No. 121. Split, sprinkle, sandwich, and mask in the same manner. Decorate with coffee-cream-coloured fondant, ivory-coloured royal icing, four tiny squares of glacé apricot, four fillets of glacé cherry, and eight small diamonds of angelica as follows :—

With a fine pipe of royal icing outline on each side of the gateau the small shape given below, each one reaching $1\frac{1}{4}$ in. from the edge of a 5-in. gateau, or in proportion to any other size.

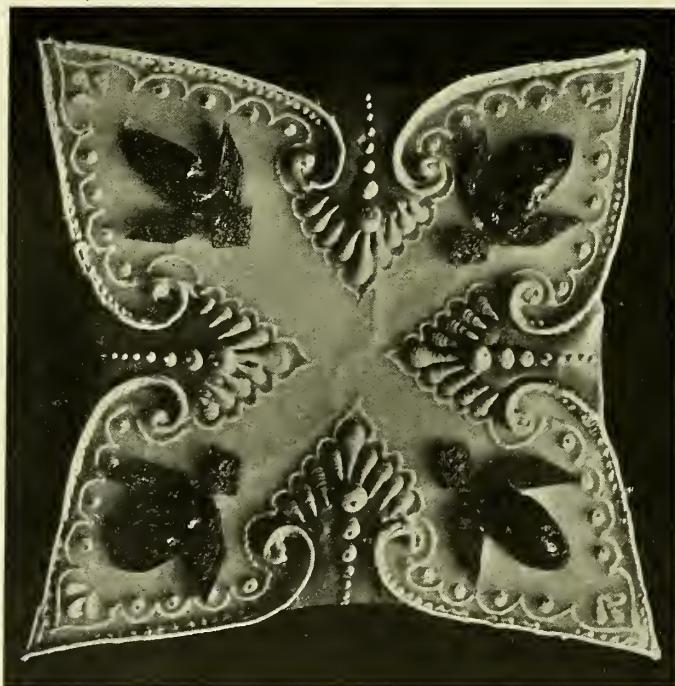
Fill in these shapes with coffee-cream fondant. With a fine pipe outline these shapes with roped lines on each side, starting at the side points with slightly-curled ends, and

All about Gateaux and Dessert Cakes



running out to the points of gateau. Overpipe these heart shapes with fine lines. Inside the heart shapes run plain fine-looped edging, points inward, finishing at the points, in minaret shapes, with a tiny three-stroke plume in each. Set fine bulbs inside each of

the small loops. On the top portions of the fondant-covered spaces pipe plumes of nine spear-heads, the points running up on to the fondant. Down the centres of the fondant run rows of graduated bulbs, tapering to the outer edge. Outline the plumes in tiny



No. 129

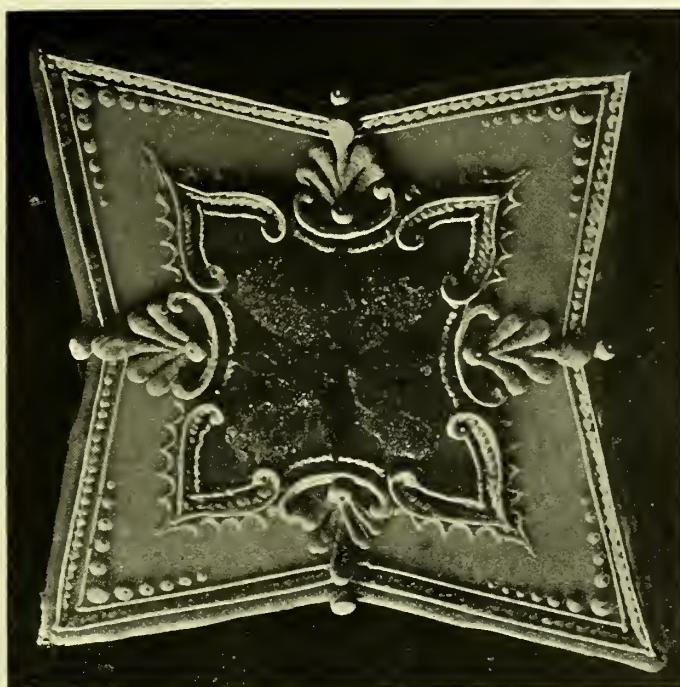
loops, points inward, finishing with minaret points. In the heart shapes set the fruit plumes, the cherry fillets in the middle, with diamonds of angelica at each side, and the tiny squares of apricot at the base. This design is very effective, but it is a little complicated, and the illustration will need to be studied when reading the instructions.

No 130.—GATEAU IVORY (10).

Use the same shaped Genoese as for No. 121. Split, sprinkle, sandwich, and mask in the same way. Decorate with coffee-cream-coloured fondant, ivory-coloured royal icing, a tiny square of glacé apricot, four small diamonds of angelica, and four small fillets of glacé red pear as follows :—

Gateaux to sell at 1/6, 2/- and 2/6

Cut a small paper pattern rather less than half the side measurement of the gateau. Thus for a gateau of 5 in. side measurement the small pattern should be about $2\frac{1}{4}$ in. at side, and so on proportionately. Set this as a templet, exactly equi-distant from all sides, and with a fine pipe run a line round the paper pattern. Fill in the enclosed space with coffee-cream-coloured fondant, and with the same coloured fondant run a line with a $\frac{1}{8}$ in. cut tube along the outside edge of the gateau. Outline the inside of this outer fondant line with a fine roped line, and on both sides of the roped line a fine plain line. Outline the points of the inner panel with roped minaret points, starting from rounded heads over the edge of the fondant. Overpipe these in plain line, and pipe fine plain lines of the



No. 130.

same form inside them. Between each two points, on the edges, pipe long five-stroke plumes, the central stroke almost reaching the edge of gateau, and finished with a small bulb at base, and another one on the extreme outside edge. At the base of each plume, on the edge of the inner panel, pipe and overpipe a recumbent C scroll, and at the back of each a fine curved roped line. In the inside of frame at each corner pipe graduated bulbs, the larger at the point and diminishing in angle lines as shown.

In the inner frame set the fruit, the small fillets of pears (all the inner portion cut away), set rind uppermost, pointing to the corners. Between these set the diamonds of angelica, and in the centre the tiny square of apricot.

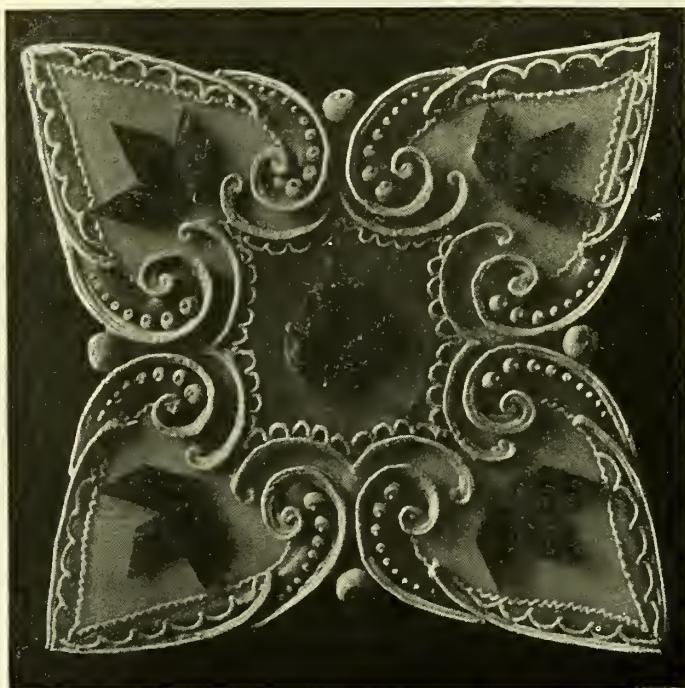
No. 131.—GATEAU IVORY (II).

Use the same shaped Genoese as for No. 121. Split, sprinkle, sandwich, and mask in the same manner. Decorate with coffee-cream-coloured fondant, ivory-coloured royal

All about Gateaux and Dessert Cakes

icing, twelve small diamonds of angelica, and a small round of glacé apricot 1 in. in diameter as follows :—

With a fine plain pipe of royal icing mark out a small octagon-shaped space in the middle of the gateau, each of the eight sides to be incurved as shown. Fill in this framework with coffee-cream-coloured fondant, and with the same pipe outline each side of the four points of the gateau with a line of fondant, incurved at the heads and meeting at the points. This will give a heart shape with wide openings at the top to each corner. Pipe and overpipe each two looped sides of the central panel with capital E scrolls, the curled ends of each alternate one reaching down between the curled heads of the heart shapes.



No. 131.

Inside this scrolled frame follow the same lines with a fine scalloped edging, and set the piece of glacé apricot in the centre of all. Outline the inner side of the heart shapes with fine roped lines, and pipe and overpipe the outer edges with C and reversed C scrolls, well curled at the heads and carried half-way down the outer edge of the fondant lines. Cover the ends of these scrolls by overpiped lines, starting above the break on the inner side of the fondant lines, and carried across to the outside, meeting at the points. Inside these curved lines run a scalloped edge along the top of the fondant, points inward, and inside the curled ends of the C scrolls rolls off graduated bulbs. Between the C scrolls on the extreme edge of gateau pipe large bulbs, and in each of the heart shapes set three diamonds of angelica in plume form,

NO. 132.—GATEAU IVORY (12).

Use the same shaped Genoese as for No. 121. Split, sprinkle, sandwich, and mask in the same way. Decorate with coffee-cream-coloured fondant, ivory-coloured royal icing, four diamonds of angelica, and half of a glacé cherry as follows :—

Gateaux to sell at 1/6, 2/- and 2/6

With a plain round cutter 2 in. in diameter mark a section of a circle on each side of the gateau. With a fine plain pipe run a fine line along the marks. With a fine cornet fill in these spaces with coffee-cream-coloured fondant, taking care not to allow the fondant to run down the sides. Outline the inside edge of each small panel with a roped line to hide the original frame line. Inside this roped line a fine plain line. Outline each point of the gateau with fine roped lines, starting inwards with curled ends as shown to give a wide-topped heart shape. Overpipe these in plain lines, and from the incurved ends continu-



No. 132.

on each side small C and S scrolls along the edge of the small panels. From the end of one set of these side scrolls to the end of the next set, along the backs of the panels, fill in fine small bulbs. Outline these bulbs with fine scallops, ending in points towards the centre of the heart shapes. On the inner side of the heart shapes run angles of graduated bulbs, the larger at the point and tapering inwards. On each fondant panel pipe seven-stroke plumes, points outward, meeting on the edge and finished with a small bulb at points.

In the centre of the gateau set the half glacé cherry, and facing the four corners the diamonds of angelica.

GATEAU WALNUT.

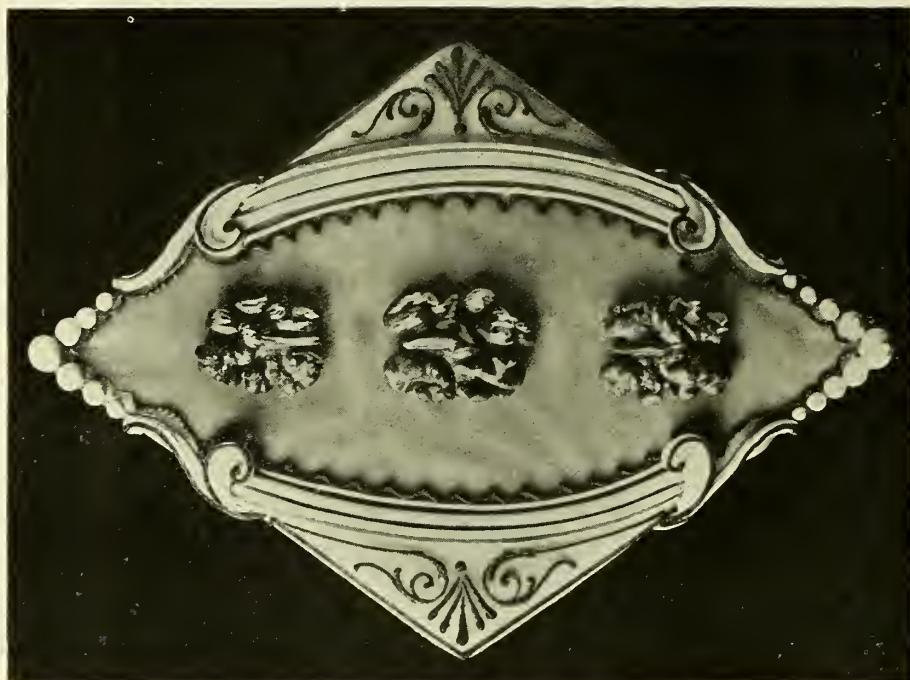
The following set of fifteen walnut gateau are all of them in diamond shape. They can, of course, be made in any size, but the sizes here shown are, for the convenience of giving measurements, cut diagonally from strips of Genoese 4½ in. wide and 1½ in. thick. They are cut 6¾ in. from point to point the longest way. Any of the forms of butter mixture Genoese given will be suitable, and should the Genoese be purposely made for these gateaux, it is advisable to substitute finely crushed walnuts for half the ground almonds given in that formula.

All about Gateaux and Dessert Cakes

For flavouring the cream to be used for these gateaux, finely powdered walnut praline will be needed, which must be made exactly as the almond praline described in No. 101, substituting good pale shelled walnuts for the almonds. When cold and crushed it must be sifted and stored in the same way, and the larger pieces or nibs sifted from the powdered portion will answer admirably for coating the sides of the gateaux.

No. 133.—GATEAU WALNUT (1).

When the shape has been cut from the Genoese, split it twice with a sharp thin knife, sprinkle the cut surfaces with simple syrup, to each half-pint of which a tablespoonful of noyeau (liqueur) has been added. Sandwich with one layer of apricot jam and one layer of crème au beurre flavoured with noyeau and into which a fair quantity of the finely-powdered walnut praline has been stirred. Mask the top of gateau very thinly with highly-boiled hot apricot jam, cover the sides with a little of the flavoured crème au beurre, and cover the cream with the coarse praline nibs.



No. 133.

Mask the top of the gateau with pale coffee-cream-coloured fondant, and decorate with pale green fondant, three halves of walnut, ivory-coloured royal icing, and chocolate coverture as follows:—On each side of the gateau with a fine pipe run a curved line, the two ends of lines being distant from the end points about 2 in., and the middle of lines being 1 in. inwards from the side points. Fill in side spaces outside these lines with pale green fondant, using a cornet with a $\frac{1}{8}$ in. opening, and being careful that the fondant does not run down the sides of the gateau. Along the inside of each of these spaces run a rather heavy plain line of ivory-coloured royal icing, and inside these lines very fine plain lines, slightly spaced. Outside each coarse line, on the inner edges of the fondant,

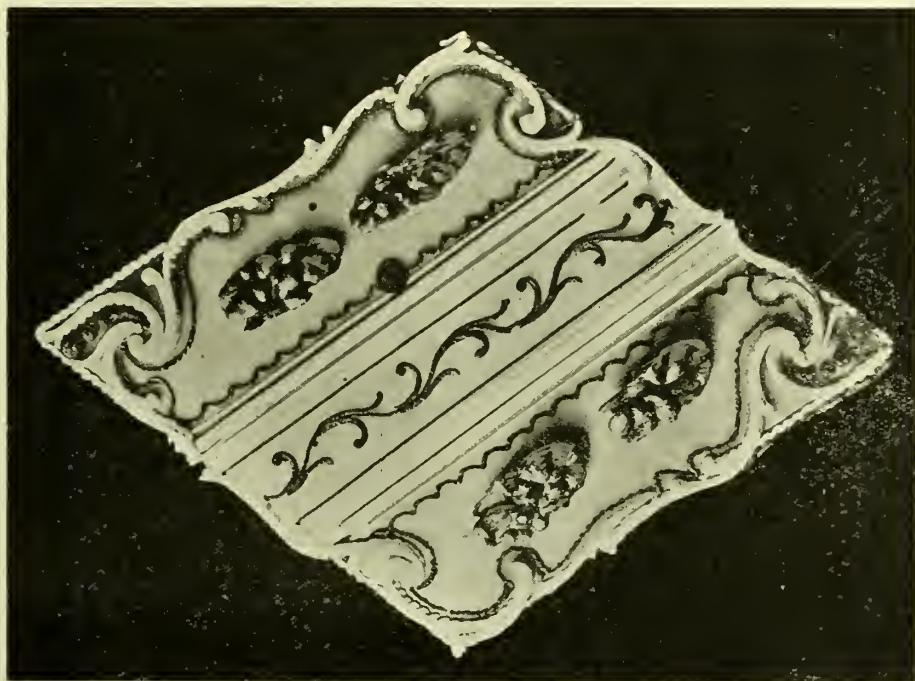
Gateaux to sell at 1/6, 2/- and 2/6

run fine plain lines, and again outside these very fine plain lines. Finish each end of these sets of four lines with curled C and reversed C scrolls, with extending S and reversed S scrolls along the gateau edges as shown. Each of these scrolls to be overpiped in finer lines to uplift them. On the two end points of the gateau pipe large bulbs, with graduated bulbs running on each side along the edges of the gateau to meet the S scrolls. Outline the whole of this work on the insides with fine scalloped edging in chocolate coverture, and also overpipe the scrolls in the same material. On each outside fondant-covered space pipe in chocolate coverture fine long five-stroke plumes, points inward; finish them with a fine bulb at points. Fill in small side scrolls, with the ends extended to meet the end scrolls, and outline the edges with fine straight lines. Along the centre of the gateau place three walnut halves, the larger one being in the middle.

No. 134.—GATEAU WALNUT (2).

Cut the Genoese to the same shape as No. 133. Split, sprinkle, sandwich, and mask in the same way. Decorate with two halves of walnuts, each divided in two, pale green fondant, ivory-coloured royal icing, and chocolate coverture as follows:—

With the edge of a palette-knife mark two parallel lines from side to side of the



No. 134.

middle of the gateau, spacing them $1\frac{1}{8}$ in. With a plain pipe of royal icing run fine lines along the marked lines. Fill in the space between the lines with pale green fondant, being careful to cut off any that may run over the ends. Along the outside edge on each side run a coarse line of royal icing to hide the original fine lines. Outside the coarse lines run very fine lines, slightly spaced. On the inside of the coarse lines, on the edges of fondant, run fine lines, and inside these very fine lines.

All about Gateaux and Dessert Cakes

On two opposite corners of the gateau pipe roped recumbent C scrolls, on the one side of each small C and S scrolls, running up to the fondant-covered space. On each of the other two corners pipe sets of three roped S scrolls, meeting in a common centre, and from the ends of these, on each side, continue with small S and reversed S scrolls to meet the C scrolls on the other corners. Overpipe in fine plain line all these scrolls, and break the lengths with small side scrolls. Outline all these scrolls on the inner side with very fine roping in chocolate coverture, following their form, but slightly spaced. Outline the fine straight lines, crossing the gateau on the outside with fine scallops, points outward, and the fine lines across the fondant ribbon with fine straight lines. Along the centre of the fondant ribbon pipe in chocolate a fine up and down curved scroll with fine side scrolls. In the two side spaces set the quarters of walnut, the cut sides being inwards. On the four corners of the gateau, the edges that are not covered with the scroll work can be roped with a fine pipe.

No. 135—GATEAU WALNUT (3).

Cut the Genoese the same shape as for No. 133. Split, sprinkle, sandwich, and mask in the same way. Decorate with half of a walnut, pale green fondant, ivory-coloured royal icing, and chocolate coverture as follows:—

Facing the four corners of the gateau make small marks $1\frac{1}{2}$ in. from each end and $1\frac{1}{8}$ in. from each side. With a rather coarse tube of royal icing run plain lines from



No. 135.

point to point to make a diamond shape. The lines should thus be parallel with the gateau sides. Inside this shape, slightly spaced, pipe finer line diamond, and inside this a very much finer line diamond. Set the half walnut in the centre.

Gateaux to sell at 1/6, 2/- and 2/6

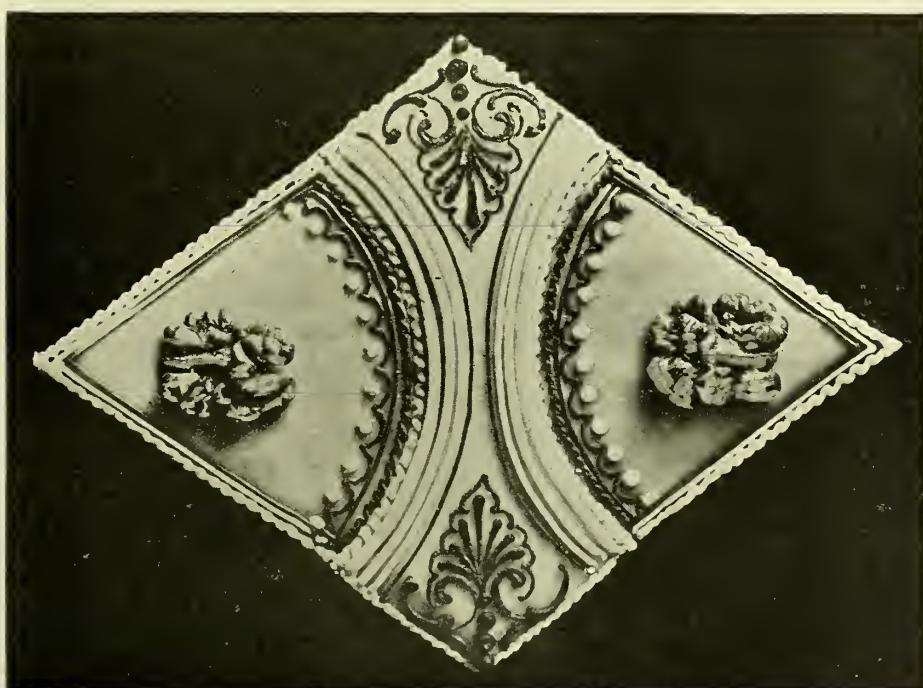
Outside the side corners of the diamond pipe in roped lines C shapes, thus enclosing bean-shaped spaces. At the end corners pipe minaret shapes, and between the spaces at corners smaller C shapes, none of them quite meeting. With a small cornet fill in all these eight spaces with pale green fondant. Edge all the fondant spaces in small rope well rounded at the ends inwards, and overpipe in plain lines. Outline all the shapes on the surface of gateau in fine roped lines, slightly spaced, and set between all the fondant shapes small spear points. On the fondant shapes at the ends pipe small seven-stroke plumes. On the side corner shapes pipe a large bulb and surround with small bulbs, and in the smaller shapes between, pipe fine parallel lines of graduated lengths.

Along the edges of gateau pipe on each side fine roped lines, and inside them fine plain lines. Outline the fine roped work outside the fondant shapes with a scalloped edging of chocolate, points inward, and run fine plain lines of chocolate along the top edge of the largest diamond.

No. 136.—GATEAU WALNUT (4).

Cut the Genoese the same shape as for No. 133. Split, sprinkle, sandwich, and mask in the same way. Decorate with two halves of walnut, pale green coloured fondant, ivory-coloured royal icing, and chocolate coverture as follows:—

With a plain round cutter $4\frac{1}{2}$ in. in diameter mark a section of a circle on each of the longer ends of the gateau, the nearest parts of the two convex surfaces being spaced



No. 136.

$\frac{3}{4}$ in., the marks being equi-distant from the ends. Run a fine line of royal icing along each mark, and with a fine paper cornet of pale green fondant fill in the space between the two lines right out to the edges of the gateau. Hide the enclosing fine lines by running

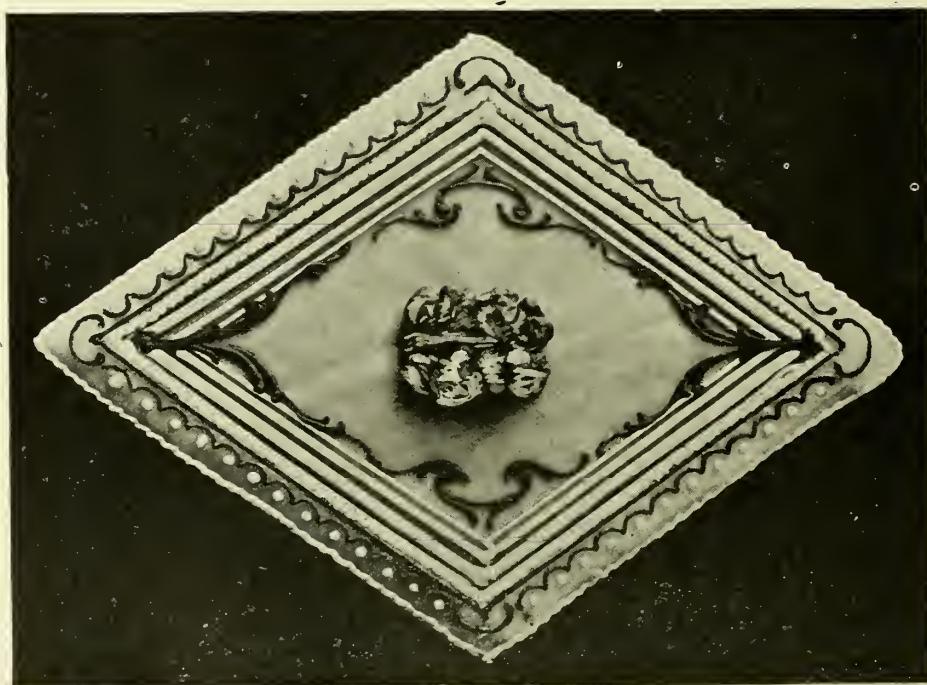
All about Gateaux and Dessert Cakes

coarse roped lines along the edges of the fondant. Inside these on the edge of the fondant run coarse plain lines, inside again finer plain lines, and inside again very fine plain lines. Inside these still finer plain lines of chocolate coverture. This will give on each side of the fondant shape four graduated lines, three in royal icing and one in chocolate. On each of the side spaces of the fondant shape pipe in chocolate small seven-stroke plumes, heads inwards, all points meeting, and at the base recumbent C and reversed C scrolls, with small side scrolls running both upward and downward from them and with three small graduated bulbs between them.

Edge the curved roped lines outside the fondant space with fine roped chocolate lines. Outside these fine plain chocolate lines, slightly spaced. Border these fine lines with fine chocolate scalloped edging, points outward, and between each loop a small bulb of royal icing. From the ends of the scalloped work run fine chocolate lines on each side to points of the gateau, but not quite close to the edges, as a fine line of royal icing must be run outside the chocolate. Border the gateau all along each side with a fine rope of royal icing. Set the half walnuts in the two end spaces as shown on the illustration.

No. 137.—GATEAU WALNUT (5).

Cut the Genoese the same shape as for No. 133. Split, sprinkle, sandwich, and



No. 137.

mask in the same way. Decorate with a half walnut, pale green coloured fondant ivory-coloured royal icing, and chocolate coverture as follows:—

Run a fine line of royal icing along the edges of the gateau, and another fine line

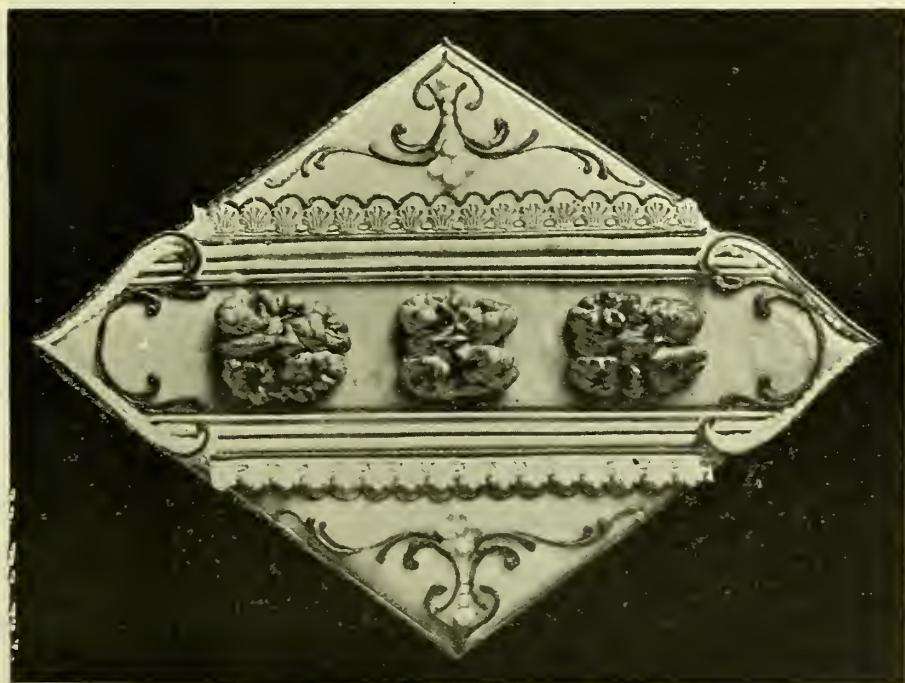
Gateaux to sell at 1/6, 2/- and 2/6

parallel with the first on each of the four sides, but spaced $\frac{3}{8}$ in. from the first set. With a small cornet of pale green fondant fill in between these two lines, thus making a fondant frame $\frac{3}{8}$ in. wide all round the gateau. On the outer edges pipe a fine roped edging to hide the plain line, and on the inner edges raised roped lines standing well up. Inside these roped lines of the diamond shape pipe in graduated lines three other diamond shapes, the inside set being very fine indeed. Inside the diamond pipe in chocolate tiny scrolls, having their base at each corner and branching outward right and left as shown. Outside the roped lines, on the inside edge of fondant diamond shape, run plain fine chocolate lines. Outside these lines at each corner a recumbent C shape, and between these, on the fondant, a small scalloped edging in chocolate points outward, and between each loop a small bulb of royal icing. Set the half walnut in the centre of the gateau.

No. 138.—GATEAU WALNUT (6).

Use Genoese cut to the same shape as No. 133. Split, sprinkle, sandwich, and mask in the same way. Decorate with pale green-coloured fondant, ivory-coloured royal icing, chocolate coverture, three halves of walnuts, and two narrow strips of silver banding as follows :—

With the edge of a palette-knife mark two parallel lines from end to end of the



No. 138.

gateau, leaving a space $1\frac{3}{4}$ in. between them. With a fine cornet of royal icing run a line along each mark, and then with a cornet of pale green fondant fill in the two triangular spaces at the sides. Along the inner side of the original lines run three graduated plain

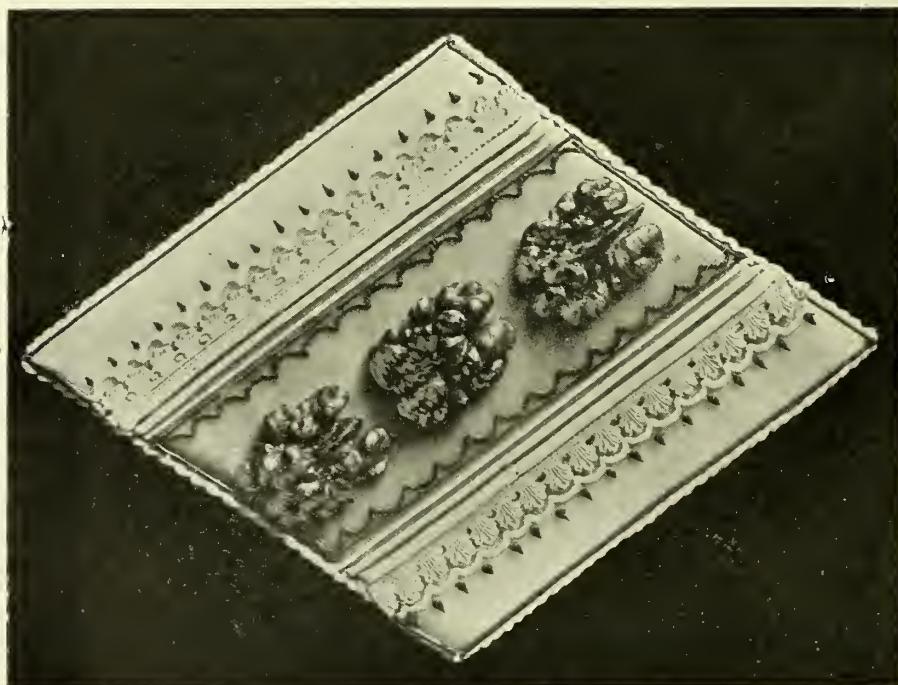
All about Gateaux and Dessert Cakes

lines from end to end, slightly spaced, and inside these a fine chocolate line. At each pointed end of the gateau pipe on each side roped lines with incurved heads, extending over the graduated lines and meeting at the gateau point. Overpipe these in plain line and again in fine chocolate lines. Inside them pipe recumbent C scrolls in chocolate, with small upstanding side scrolls. Along the inside edge of each fondant space run a fine line of royal icing, and upon these lines set at a slight upward angle the fine strips of scalloped silver band. These bands are made in various patterns, a number of strips being lightly joined in one length, and can be divided, as required.

Along the inner edge of each strip pipe a fine chocolate line to cover the join, and outside them, on the fondant, pipe a small scalloped edging in chocolate, the small loops outlining the silver edges. On the side spaces of the fondant pipe in chocolate small right and left hand scrolls as shown, and accentuate these with to each, on the inner centre a small three-stroke plume, and on the outer centre a row of small graduated bulbs, both in royal icing. Line the edge of each triangular shape with plain chocolate lines. Along the centre space of the gateau set the three walnut halves in Indian file.

No. 139.—GATEAU WALNUT (7).

Cut the Genoese to the same shape as No. 133. Split, sprinkle, sandwich, and mask in the same way. Decorate with three walnut halves, pale green-coloured fondant,



No. 139.

ivory-coloured royal icing, chocolate coverture, and two narrow strips of silver lace edging as follows:—

With the edge of a palette-knife work two parallel lines nearly an inch from the edge

Gateaux to sell at 1/6, 2/- and 2/6

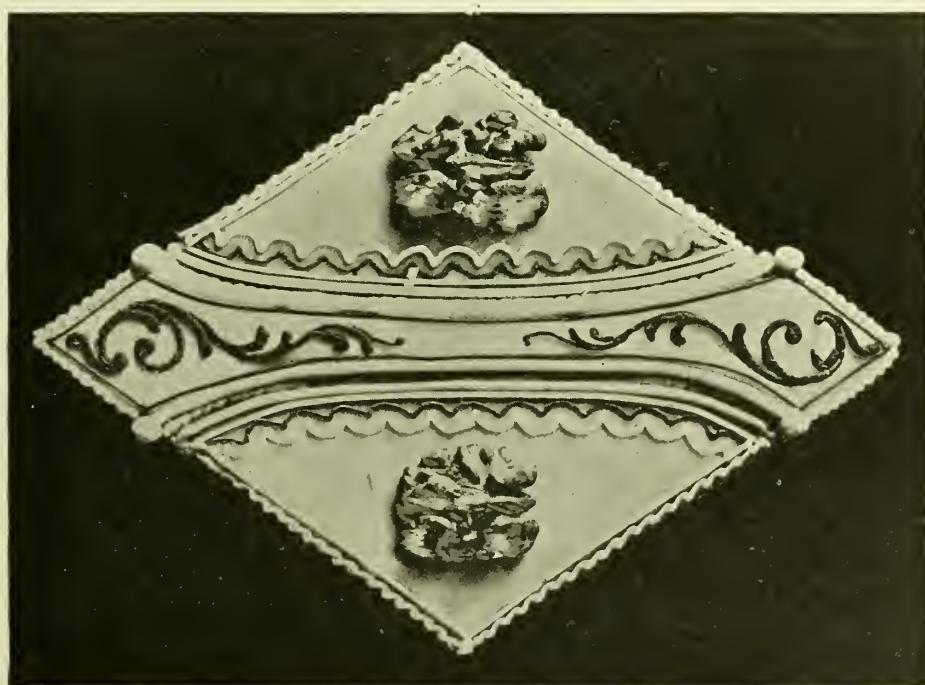
of the gateau. With a fine pipe of royal icing run a line along each of these marks, and fill in the spaces between the lines and the gateau edges with pale green fondant, using a small paper cornet for the purpose. This will give two parallel ribbons of fondant on the outside edges. On the inside of each ribbon run three graduated lines of royal icing, slightly spaced. Inside each of the finer lines run a very fine line of chocolate, and inside this a scalloped edging in chocolate, the points inward. At each end of the inner space run a fine chocolate line, meeting the first chocolate lines at the corner. In the inner space set the three walnut halves in Indian file. On the inner edge of each fondant ribbon, just outside the largest of the graduated lines, run a fine line of royal icing, and on these lines set a strip of silver lace edging, standing upward and outward, the inner edge in each case meeting the largest of the graduated lines. Border the lace edging with a small scalloped edging, the loops facing the pattern of the lace edging. Between the loops of the scallops set small spear points in chocolate.

Border the edge of the gateau all round with roped lines of royal icing, and inside these fine lines in chocolate.

No. 140.—GATEAU WALNUT (8).

Cut the Genoese the same shape as for No. 133. Split, sprinkle, sandwich, and mask in the same way. Décorate with two walnut halves, pale green fondant, ivory-coloured royal icing, and chocolate coverture as follows:—

One and a quarter inches from each end of gateau, on both sides of the point, make



No. 140.

a small mark. From each mark run an incurved fine line of royal icing to the corresponding mark at the other end, the lines being $\frac{1}{2}$ in. apart in the middle of the gateau and

All about Gateaux and Dessert Cakes

widening towards each end, as shown on the illustration. Along each of these plain lines run a medium-sized roped line, either before or after the inner space has been filled in with pale green fondant. Outside the roped lines run fine plain lines, and outside these very fine plain lines. Outside these fine lines a fine scalloped edging in chocolate, points outward. Outside the chocolate a fine scalloped edging in royal icing, the points inward and alternating with the chocolate points. Border the edges of the side spaces with a fine rope, and run a fine plain line inside the roped lines.

Along the outside top edges of the fondant space in the middle of the gateau run coarse plain lines of royal icing, following the curved shape only, and set a large bulb at each end of each line. Pipe roped edgings to the points of space in royal icing, and then accentuate the shape of the fondant space with a fine line of chocolate along both curved lines and pointed ends. On the fondant space itself pipe in chocolate at each end very fine C scrolls, with fine line right and left scrolls running inwards to the middle of space. In the side spaces set the walnut halves.

No. 141.—GATEAU WALNUT (9).

Cut the Genoese the same shape as for No. 133. Split, sprinkle, sandwich, and mask in the same way. Decorate with three walnut halves, pale green-coloured fondant, ivory-coloured royal icing, and chocolate coverture as follows:—

Fold a piece of paper into four, and cut into the shape and size of the illustration marked 141A, so that when unfolded it will be the shape of the panel of the gateau. Lay

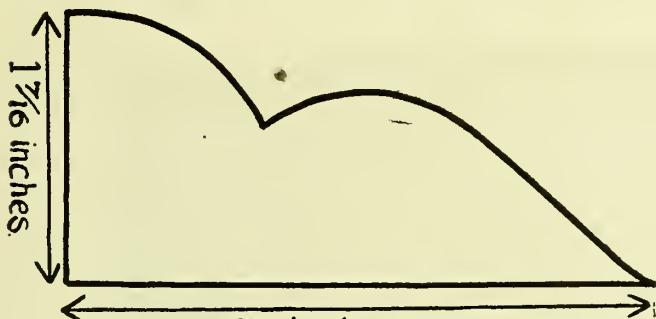


No. 141.

this flat on the gateau equi-distant from the ends and sides, and with a small pipe of royal icing run a fine roped line along the edges of the pattern. Lift off the pattern, and with a

Gateaux to sell at 1/6, 2/- and 2/6

cornet of pale green fondant fill in the space all round outside the roped lines to the gateau edges, leaving a small panel inside. With a rather large plain tube of royal icing run a plain line along the small roped lines, following the form of, and outlining the panel. Inside the heavy plain lines run fine roped lines, meeting at the points of curves, and inside again fine roped lines in chocolate. These must not quite meet, the ends of each chocolate line must be incurved and rounded, and both sets of fine lines must be slightly spaced. In the centre of the panel set a walnut half,



No. 141A.

and in the end spaces the other two walnut halves. Between the walnuts set large bulbs of royal icing, and similar bulbs at the four points where the heavy plain loops meet.

Along the inside edges of the fondant run a fine roped edging, and outside this on the fondant, but quite close to the roped lines, fine plain lines, both in royal icing. In the widest portion of the fondant frame pipe on each side in chocolate fine small recumbent C shapes, slightly spaced, and between their curled ends small three-stroke plumes in chocolate. Centre each C shape with plumes of royal icing, graduated in size, the centre ones being five-stroke and the side ones three-stroke.

Edge the end points of gateau with fine chocolate scallops, points inward, and the side points with a roped border in royal icing.

No. 142—GATEAU WALNUT (10).

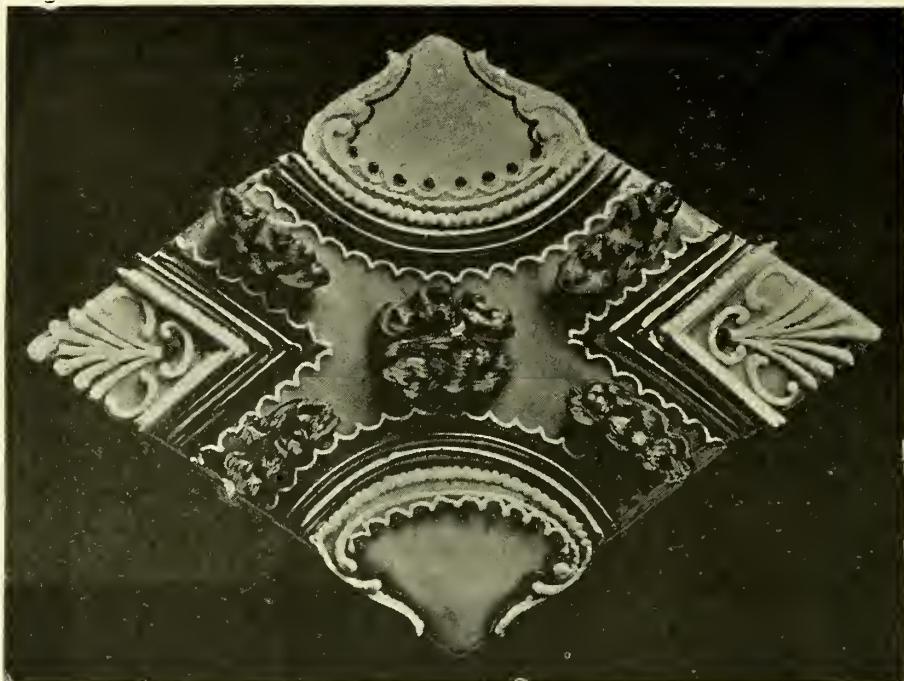
Cut the Genoese to the same shape as for No. 133. Split, sprinkle, sandwich, and mask in the same way. Decorate with three walnut halves, pale green-coloured fondant, ivory-coloured royal icing, and chocolate couverture as follows:—

With a plain round cutter $2\frac{3}{4}$ in. in diameter mark a section of a circle $1\frac{1}{2}$ in. inward from each side point. With a fine pipe of royal icing run a roped curved line along each mark. With the same pipe mark a dot $1\frac{1}{2}$ in. inward from each end point, and run an angle line on each side to the gateau edge, thus marking out two sides of a diamond, the sides of the points forming the other sides. Fill in all four of these marked-out spaces with pale green fondant, and on the inner sides of the diamonds, run in royal icing medium-sized plain lines, and outside them fine lines. Along the tops of each line run fine chocolate lines, as well as a very fine chocolate line outside them. Outside these chocolate lines run a fine scalloped edging in royal icing. Along the inner edges of the diamonds, on the top of them, run fine roped lines in royal icing. Overpipe these with fine and finer plain lines, after having piped in royal icing on the face of the diamonds seven-stroke plumes, points inward, and three small C shapes, one at the base of plume and one at each side. At the meeting of plume points pipe a small chocolate bulb.

On the inside edges of the fondant shapes at sides, run in royal icing, a roped line on the top edge. Inside this a medium-sized plain line, and inside again a fine plain line slightly spaced. Overpipe both these sets of plain lines with fine chocolate lining, and inside them again a fine chocolate curved line, with a fine scalloped edging, points inward, in royal icing, to match that outside the diamond shapes.

All about Gateaux and Dessert Cakes

Outside the roped edging to the fondant shapes pipe a much finer rope, slightly spaced and with curled ends. Outside this a fine curved scalloped edging, points outward, and with tiny chocolate bulbs between the loops. On the edges pipe small side scrolls as

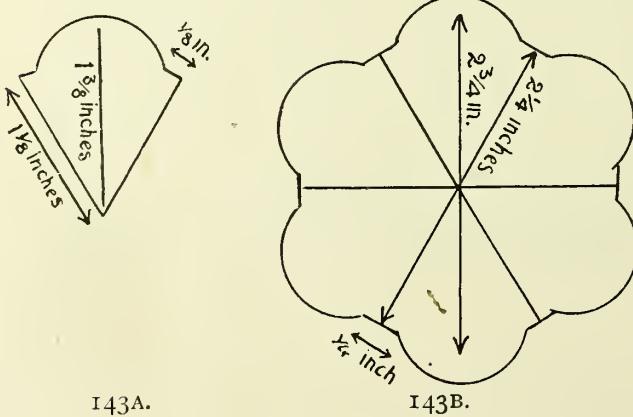


No. 142.

shown, roped first and overpiped with plain pipe, both in royal icing. Edge the insides of these scrolls with fine chocolate lines, following the same form, but slightly spaced. In the centre of the gateau set a half walnut. Divide the two other halves down the middle, and set the four quarters on the cut edges in the four side spaces.

No. 143. — GATEAU WALNUT (II).

Cut the Genoese the same shape as for No. 133. Split, sprinkle, sandwich, and mask in the same way. Decorate with three halves of walnut, pale green-coloured fondant, ivory-coloured royal icing, and chocolate fondant as follows:—



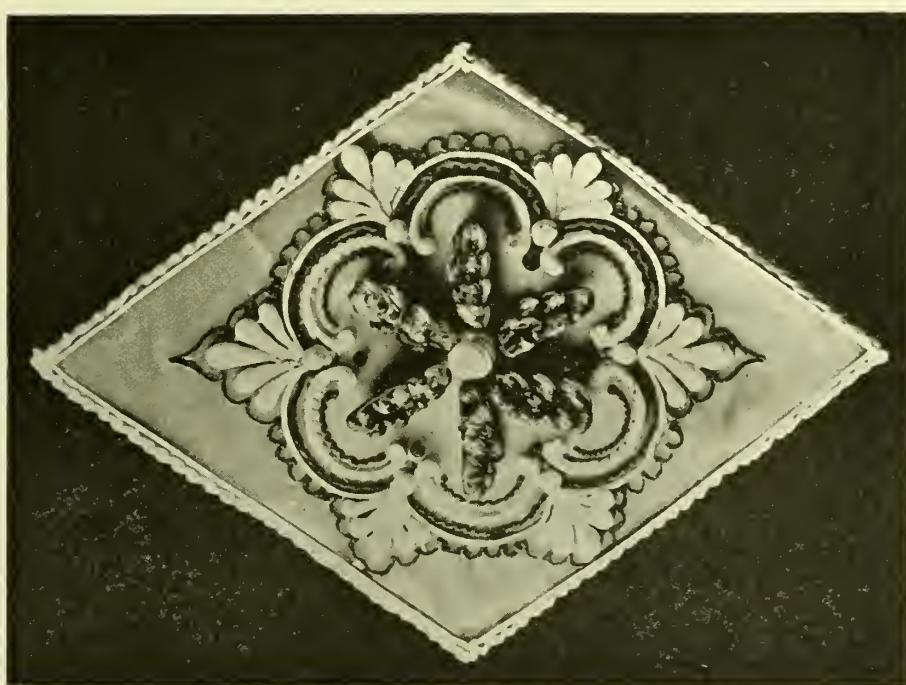
143A.

143B.

Fold a small piece of paper into six equally and cut into the shape and size shown by the small line drawing 143A. When unfolded it should be the shape and size of the larger drawing 143B.

Gateaux to sell at 1/6, 2/- and 2/6

Set this shape in the centre of the glacéd top of gateau, when the glacé is firm, two of the rounded sides of the shape facing the side points, and consequently two of the depressions opposite the end points. With a fine pipe of royal icing run a fine roped edging all round the templet, and then lift the pattern away and fill in the panel with pale green-coloured fondant. On the edge of each of the six rounded sides run a roped C shape, a little coarser than the fine roped line below. Overpipe these in plain line C shapes, well rounded at each end, but not quite meeting. Inside these shapes run fine roped lines in chocolate, and between the curled heads of the C shapes small chocolate bulbs. Outside the panel, on the glacé, run a fine chocolate roped line, following the panel shape, and slightly spaced. Outside the chocolate fine plain looped lines, meeting in the depressions and also spaced a little. In each depression pipe wide five-stroke plumes in royal icing,



No. 143.

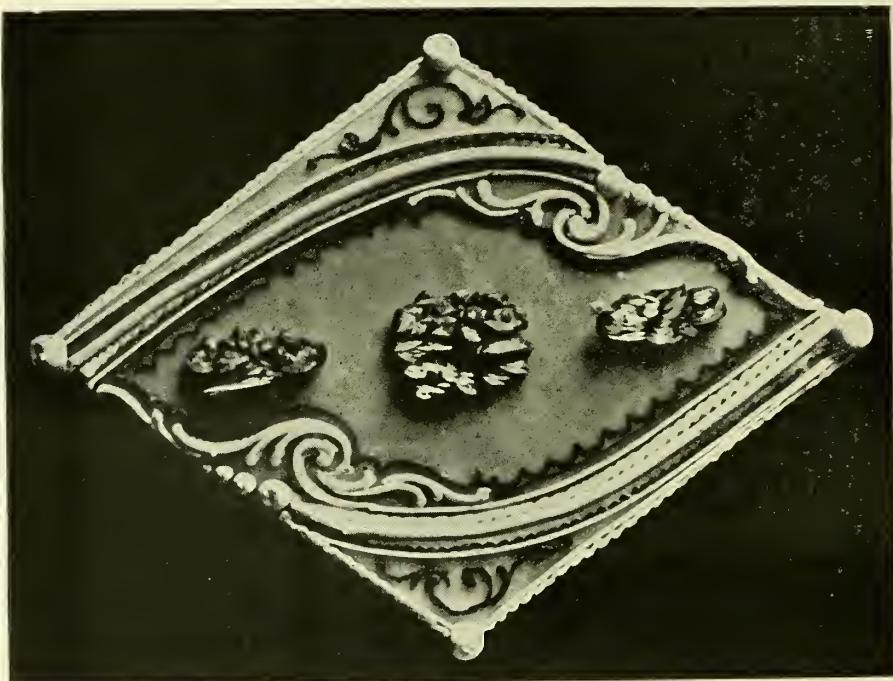
the points being inward and finished with small bulbs in the depressions. The plumes facing the end points of gateau should be slightly heavier than those at the sides. Outline the plumes and looped lines with a scalloped edging in chocolate, finishing the end plumes with minaret points. Edge the four sides of border with roped lines, and inside these fine plain lines, almost touching the roped lines. Divide each walnut half in two lengthways, and set the pieces, cut sides downwards, in the panel to form a six-pointed star, piping a large bulb of royal icing in the centre.

No. 144.—GATEAU WALNUT (12).

Cut the Genoese the same shape as for No. 133. Split, sprinkle, sandwich, and mask in the same way. Decorate with two walnut halves, pale green-coloured fondant, ivory-coloured royal icing, and chocolate coverture as follows:—

All about Gateaux and Dessert Cakes

With a fine pipe of royal icing run an outward curved roped line along each side of the gateau as shown on the illustration, starting $1\frac{3}{4}$ in. to the left of the side points and finishing $\frac{1}{4}$ in. beyond the same side of the end points. The side spaces thus marked out must be filled in with pale green fondant, care being taken that the fondant does not run down the sides of the gateau. On the inner edge of each space run a coarser roped line, and inside these fine plain lines a little spaced. To the left-hand end of each of these plain lines pipe and overpipe a well-rounded head, and from this head run both right and left small overpiped extended S and reversed S scrolls, running on the right hand a little way down inside the large end of the fondant shape, and on the left hand running up to meet the fine line of the other side. Outline the scrolls with fine chocolate lines, and along the inner sides of the fine plain lines run fine chocolate lines, and edge them with a scalloped border.



No. 144.

Along the inside of each fondant shape run along the edge a coarse plain line. Outside this a fine roped chocolate line and a very fine royal icing line. In the widest part of each fondant shape pipe fine scrolls in chocolate. Border each fondant space on the outer edge with roped lines, and inside them fine plain lines, both in royal icing, and on each point finish with a large bulb of royal icing.

Set a half walnut in the centre of the gateau, divide the other half lengthways, and set the pieces to right and left of the central piece. The design is a most effective one if carefully and accurately executed.

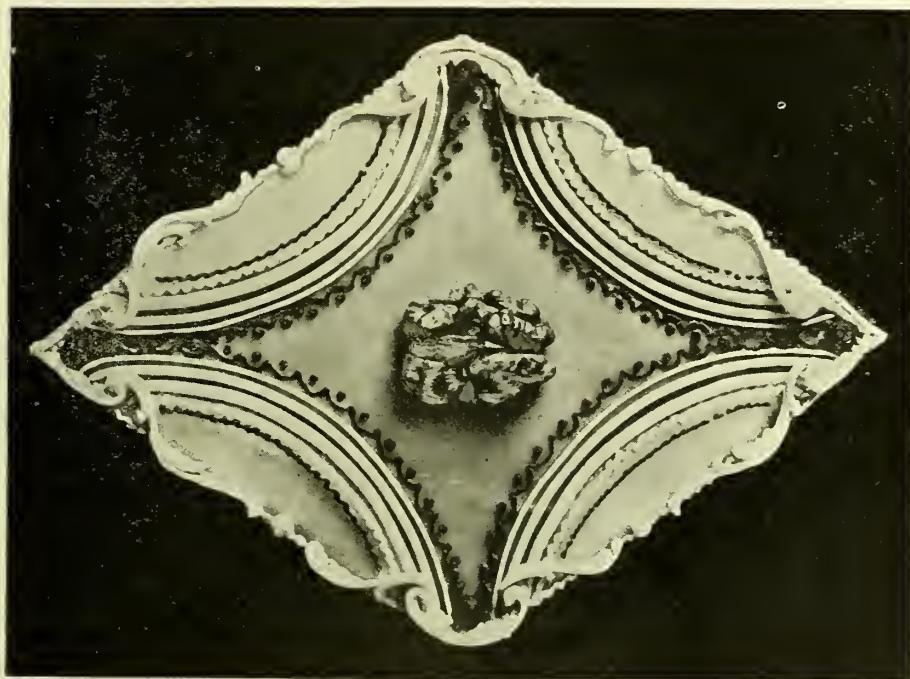
No. 145.—GATEAU WALNUT (13).

Cut the Genoese the same shape as for No. 133. Split, sprinkle, sandwich, and glacé in the same way. Decorate with a half walnut, pale green-coloured fondant, ivory-coloured royal icing, and chocolate coverture as follows.—

Gateaux to sell at 1/6, 2/- and 2/6

With a plain round cutter $3\frac{1}{2}$ in. in diameter mark a section of a circle in the middle of each of the four sides of the gateau, not quite $\frac{3}{4}$ in. at the widest part. Run a fine rope line along each mark, and fill in the spaces with pale green fondant. On the inside of each space run three plain lines in graduated sizes, the larger ones being close to and covering the fine roped lines. Border the inner fine lines with a scalloped edging in chocolate, the points inwards, and fine chocolate bulbs between each loop.

Along the inside edge of each fondant shape run a fine roped line of royal icing, and outside this on the fondant a tiny roped line in chocolate. Join the fondant spaces



No. 145.

together at the side points with roped C shapes, the curled heads inwards, and overpipe the C shapes in plain line. Join the spaces together at the end points with roped minaret points, and overpipe these in plain line, all in royal icing. From the C shapes and the minaret points extend tiny overpiped scrolls in royal icing to right and left along the outer edges, centreing with small bulbs. On the inside of each point set a large chocolate bulb, and in the middle of the gateau set the half walnut.

No. 146.—GATEAU WALNUT (14).

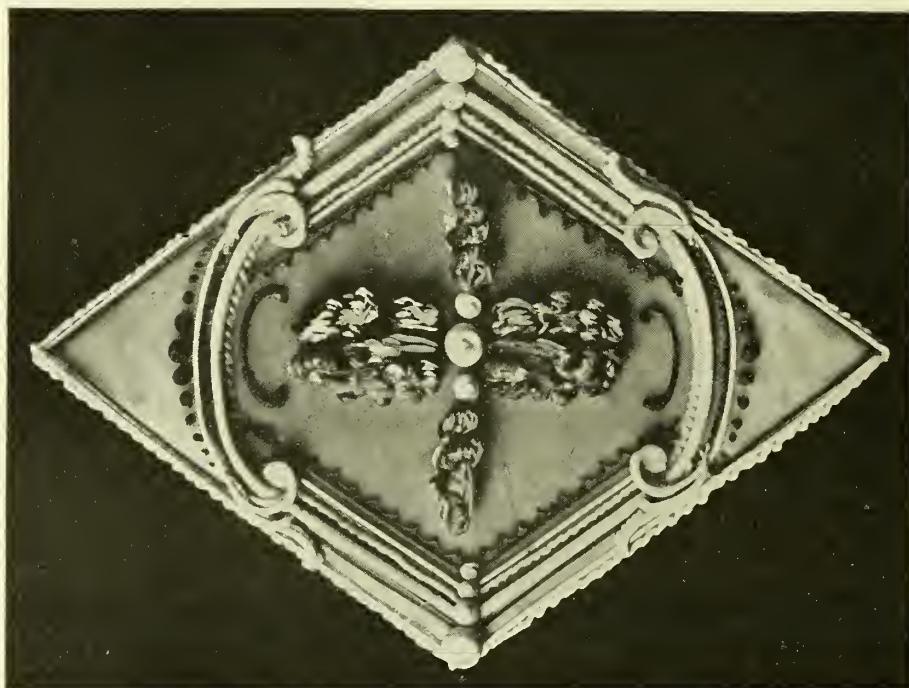
Cut the Genoese the same shape as for No. 133. Split, sprinkle, sandwich, and mask in the same way. Decorate with three half walnuts, pale green-coloured fondant, ivory-coloured royal icing, and chocolate coverture as follows:—

With a fine pipe of royal icing run from $\frac{1}{4}$ in. inward of each side point a 2 in. long plain line to right and left, parallel with the gateau sides. Join the ends of these two sets of lines together with roped outcurved lines. In this way you will have marked out a narrow framing to the sides of gateau, with a triangular panel with incurved base at

All about Gateaux and Dessert Cakes

each end. Fill both side frames and end panels with pale green fondant. Along the inside edges of the side frames run plain lines, rather coarse, and connect these with plain curved lines the same size, resting between the inside edge of the fondant panels and the roped line framing them. Outside the straight lines run very fine lines in chocolate, and outside the curved lines fine roped lines in chocolate. Outside these chocolate lines on the fondant panels fine curved plain lines in royal icing, and outside these, curved rows of graduated bulbs in chocolate.

On the inside of the side lines run in royal icing fine roped lines and finer plain lines, all equal in length, and inside these in chocolate very fine plain lines and scalloped edging, running the full available space. At each end of this inner space cover the joins of the



No. 146.

large straight and curved lines with piped and overpiped curled heads as shown, and finish these with extended S and reversed S scrolls, all in royal icing. Between these curled heads, on the inner space of gateau, at each end pipe in chocolate a recumbent C shape, heads curling inward. Border the edges of the gateau on all four sides with a small rope, and inside this a fine plain line, both in royal icing. Finish each side point with four graduated bulbs of royal icing, the largest at the outside. In the centre of the gateau set a large bulb of royal icing, with a smaller one on each side facing the side points. Place two walnut halves lengthways of the gateau, almost touching the bulbs. Split the other half walnut and set cut edges to right and left of the bulbs. Finish by lining in fine chocolate the two points of the fondant spaces at ends inside the fine plain line in royal icing.

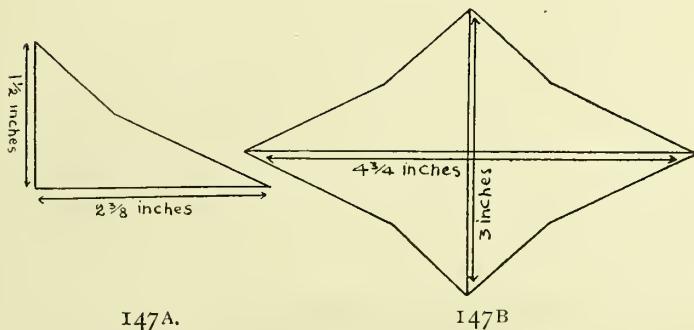
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No. 147.—GATEAU WALNUT (15).

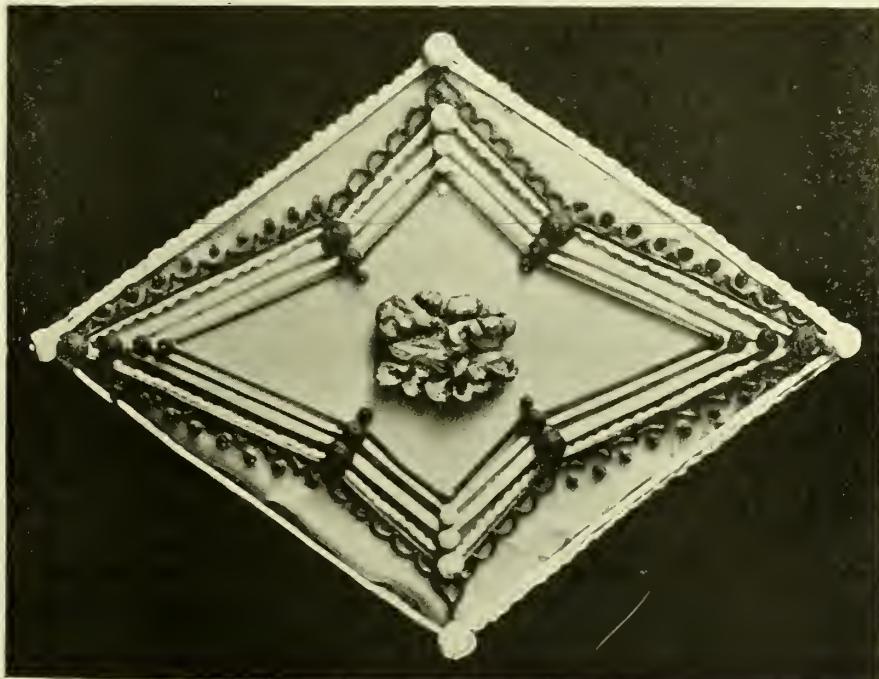
Cut the Genoese the same shape as for No. 133. Split, sprinkle, sandwich, and mask in the same manner. Decorate with a half walnut, pale green-coloured fondant, ivory-coloured royal icing, and chocolate coverture as follows:—

Fold a piece of paper equally in four and cut the shape and size given as 147A. When opened out it should be the shape and size of 147B.

Lay this in the middle of the glacé top of the gateau, and using it as a templet, run fine roped lines to mark out the shape. Lift the pattern and fill in the panel with pale green fondant. With a medium-sized cornet of royal icing run plain lines along the edges, covering the roped lines below. Inside these medium-sized plain lines run fine plain lines along the edges of the fondant, and outside slightly-spaced fine roped lines. On the inside of the fine plain lines run very fine plain lines of chocolate, and on the outside of the fine roped lines plain chocolate lines, very fine, and outside these a fine chocolate scalloped edging, points outward, along the sides of the end points of gateau, but inward along the side points.



side of the fine roped lines plain chocolate lines, very fine, and outside these a fine chocolate scalloped edging, points outward, along the sides of the end points of gateau, but inward along the side points.



No. 147. 1

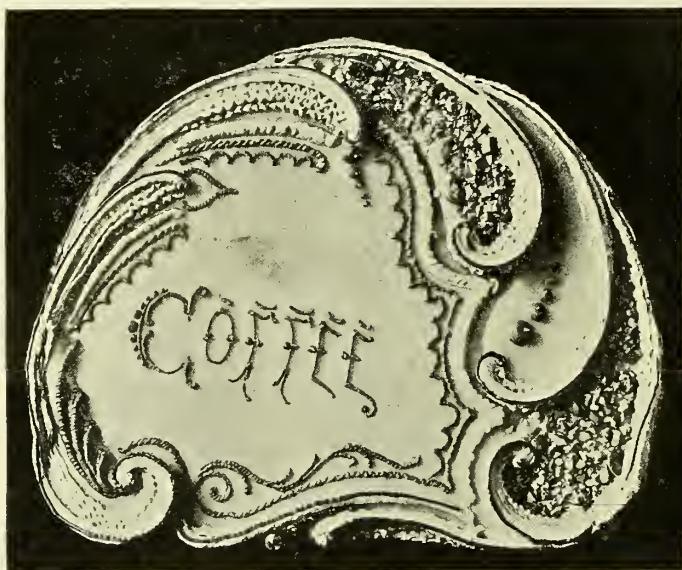
All about Gateaux and Dessert Cakes

From the four points of the gateau run a set of four graduated bulbs from the outside to inside edge of panel framing, all in royal icing, and from the four side places where the inward angles meet sets of four graduated bulbs in chocolate as shown. Rope the four side edges of gateau in royal icing, and inside the roped lines run fine plain lines, finishing each point with a large bulb, also in royal icing. Set the half walnut in the centre of the gateau.

This very effective design is a very easy one, for with the exception of the scalloped edging and the bulbs, the design consists only of straight lines.

No. 148.—GATEAU MOCHA (1).

Use Genoese No. 6, and bake in kidney-shaped frames 6 ins. in diameter the longest way, and $1\frac{1}{4}$ ins. thick when baked. Failing these frames, which can be inexpensively made by any tinworker, a cardboard templet can be cut the correct shape, and used for guiding a sharp thin knife when cutting from the sheet of Genoese. Split the Genoese through the middle, sprinkle the cut surfaces with simple syrup flavoured with kirsch, sandwich with crème au beurre, flavoured with extract of coffee, and a little kirsch



No. 148.

Mask the top and sides with a thin coat of hot highly-boiled apricot purée, and when set cover the sides with a coating of the coffee cream and smother in finely chopped almonds, very deeply browned in the oven. Glacé the top with coffee-cream coloured fondant, and decorate with coffee-cream fondant, café crème au beurre, finely chopped and browned almond nibs, and café noir coloured royal icing, as follows:—

With small cutlet-shaped cutters mark out as shown on the right-hand side of the gateau three shapes, diminishing in size, not quite touching, and with their outside edges adjusted on the edge of gateau, use the smallest of these reversed to mark one corresponding shape on the left-hand edge as shown. Line each of these marked spaces

Gateaux to sell at 1/6, 2/- and 2/6

with royal icing, and fill in the first and third on the right-hand side with coffee-cream coloured fondant, and at once smother them with the fine browned almond nibs, then fill in the second on the right and the fourth on the other side.

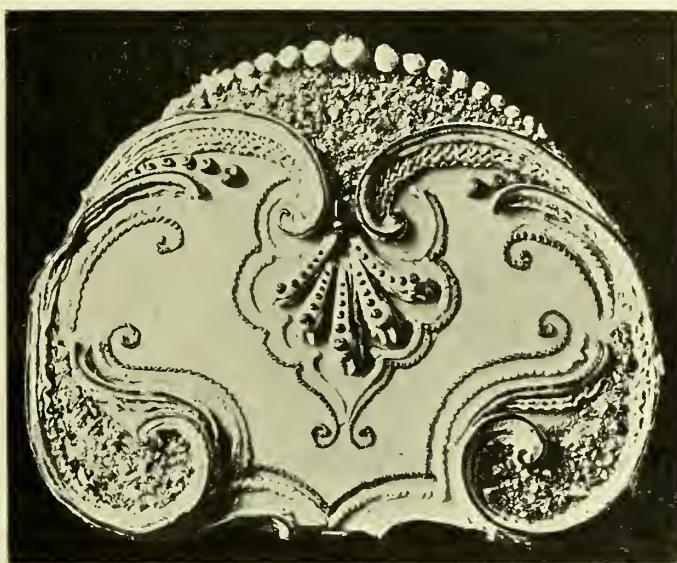
With a finely cut star tube filled with the café crème au beurre, run extended C shapes along the outside edge of each shape, continuing two more of these C shapes, five in all, along the outside edge of gateau, to meet the reversed C shape that must outline the fondant space on the left-hand corner. Run an extended S and reversed S scroll along the flat edge of the gateau between the curled ends of the corner scrolls. Outline the inner sides of all the C shapes with rather coarse roped lines in café crème, and outline these with fine roped lines in the dark coffee royal icing, edging this with fine scalloped edges both slightly spaced, with tiny scrolls on the flat edge only. In the central space write in the dark coffee colour "Coffee" as shown, working up the initial letter a little to give it prominence.

Finish all the star pipe work by overpiping in plain lines fine and finer, both in coffee cream, and overpipe again in, very fine lines in the dark royal icing.

No. 149.—GATEAU MOCHA (2).

Use the same shaped and quality Genoese as for No. 148. Split, sprinkle, sandwich, and mask in the same way. Decorate with coffee-cream coloured fondant, finely chopped and browned almond nibs, café crème au beurre and café noir coloured royal icing, as follows :—

Use a small cutlet shaped plain cutter to mark an equal sized shape at each corner, right and left hand, reversing the cutter in the one case and adjusting both to fit the



No. 149.

outside edges. Line up these shapes in royal icing, with a fine tube. Fill in the shape with coffee-cream coloured fondant, and at once smother the surface with the finely chopped brown almond nibs. In the centre of the rounded edge run a fine roped border

All about Gateaux and Dessert Cakes

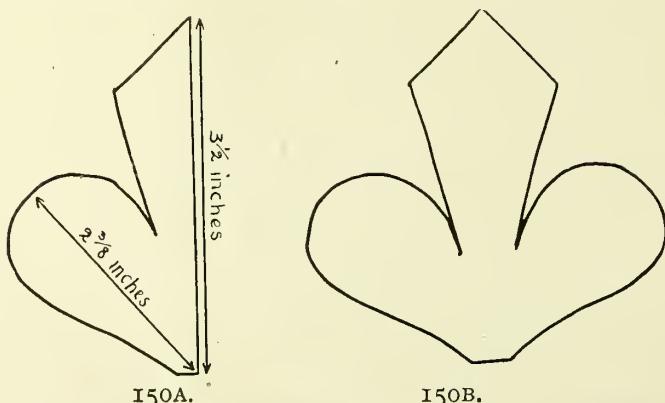
3½ in. long, and from a central point 1¼ in. inward run curved lines to right and left to meet the ends of the outer lines. Fill in this space also with the coffee cream fondant, and at once smother with almond nibs.

With a finely cut small star tube border the outside edges of the cutlet shape, with well-curved inner ends, and also border with the same pipe the inner sides of the other fondant space with two lines, one to the right and one to the left, not quite meeting in the centre, but running out to the edges of the gateau, nearly meeting the first star pipe lines. Join these lines up with inside curved strokes as shown. Between the ends of the two-star pipe lines, outlining the central fondant space, pipe with the star pipe a long five-stroke plume. Overpipe this in plain line. From the curled heads of the side spaces run extended scrolls upward with the star pipe, and also smaller ones sideways, along the flat edge. Outline all these scrolls on the inside with small spaced roped lines. Outline the plume in the same way, finishing the central stroke with a minaret point. Overpipe all the star pipe lines in double plain lines, fine and finer, all in coffee cream. Edge all the plain lines with overpiping in the dark royal icing, and outline the fine roped lines with four roped lines in the dark royal icing. Border the outer edge of the central fondant space with graduated bulbs in coffee cream, the largest in the middle and tapering to right and left. Overpipe the plume strokes with graduated bulbs in the dark royal icing, and set a large bulb also at the base of plume. Run rows of graduated bulbs of royal icing also between the two curved lines to right and left of the base of the plume.

No. 150.—GATEAU MOCHA (3).

Use the same shaped and quality Genoese as for No. 148. Split, sprinkle, sandwich, and mask in the same way. Decorate with coffee-cream coloured fondant, finely chopped and browned almond nibs, café crème au beurre, and café noir coloured royal icing, as follows :—

Fold a piece of stiff paper in two, and cut to the shape and size shown in 150A, so that when opened it represents 150B.



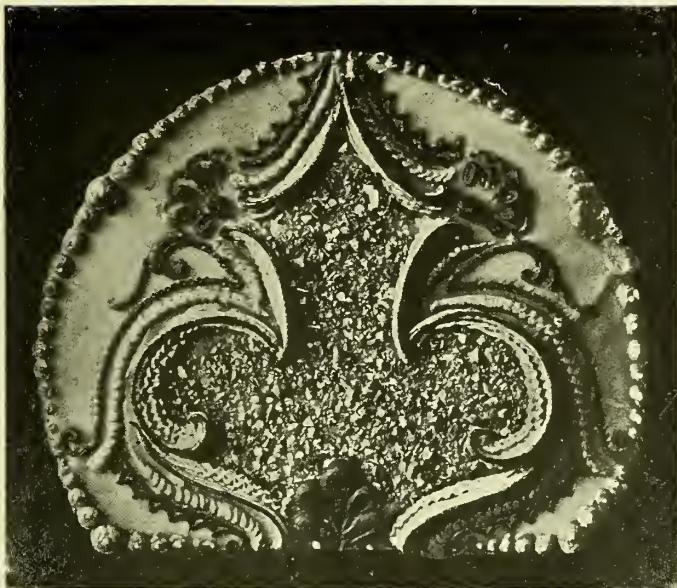
to each side of the shape, starting with rounded ends where shown, overlapping in C and reversed C shape at the sides, each stroke finishing in a fine point. Over pipe all these strokes in plain line, accentuate the curled ends, and again overpipe in plain fine lines with the dark royal icing. Outline each star pipe stroke, with rather coarse roped line, with café crème, each spaced, and overlapping where shown. Outline the roped lines with finer roped lines and scalloped edging with the dark royal icing, curling the ends

Set this pointing upward with the base near to the flat side of the gateau, and using it as a templet, run a fine roped line of royal icing round it. Fill the space with coffee-cream coloured fondant, and at once smother the surface with the finely chopped browned almond nibs.

With a finely-cut star tube of café crème outline the shape, with four short strokes

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where shown. Between the lines at each side of the top pipe short wide five-stroke plumes, and at the base of the fondant space a large five-stroke plume, both in the café



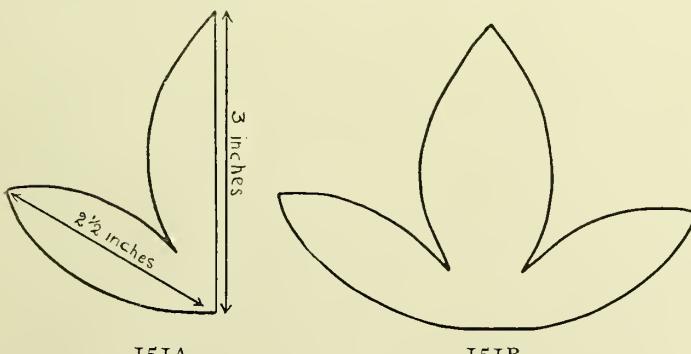
No. 150.

noir coloured royal icing. Border the edges with four sets of graduated bulbs in coffee cream, starting one at each corner, and one at the centre of each side space

No. 151.—GATEAU MOCHA (4).

Use the same shape and quality of Genoese as for No. 148. Split, sprinkle, sandwich, and mask in the same way. Decorate with coffee-cream coloured fondant, café crème au beurre, finely chopped and browned almond nibs, and café noir coloured royal icing, as follows:—

Fold in two a piece of stiff paper and cut to the shape and size shown and marked 151A. When opened it should represent 151B.



151A.

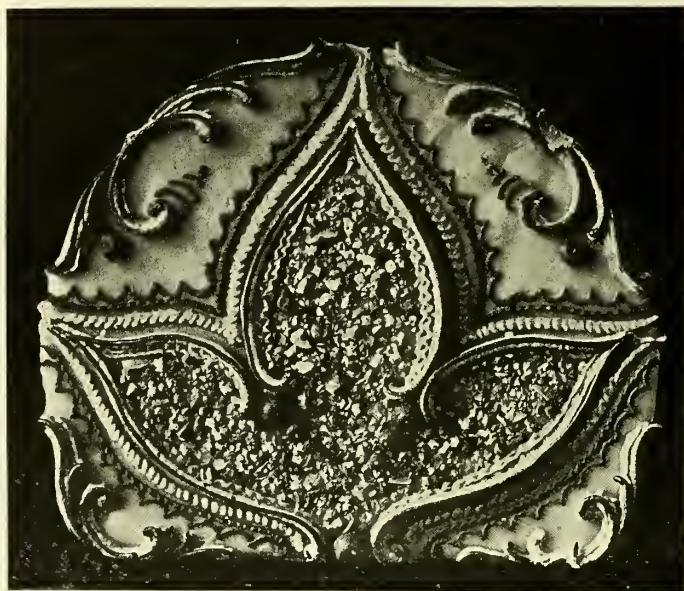
151B

With a very finely-cut star tube run an edging of coffee cream along the outer edges of

Set this templet on the top of the gateau, pointing upward, with its base $\frac{1}{4}$ in. from the middle of the straight edge, and run a fine roped line of royal icing along the edge of the space marked by the templet. Fill in the space with coffee-cream coloured fondant, and at once smother with the fine brown almond nibs.

All about Gateaux and Dessert Cakes

the shaped space, finishing each stroke at the points of the shape, and curling the ends of commencements. Overpipe the star piped, work in plain lines of coffee cream, and overpipe these with fine lines of the dark royal icing. Outline the shaped space with medium-sized roped lines of cream, slightly spaced, and



No. 151.

outline these with fine roped lines and scalloped edging of the dark royal icing. In the side spaces pipe small scrolls as shown, first in plain lines with cream, and afterwards overpipe with fine plain lines of the dark coloured royal icing. Between the curled ends of the centre leaf and the side leaves pipe sets of these graduated bulbs of royal icing, and also one large bulb at the base of the shaped space.

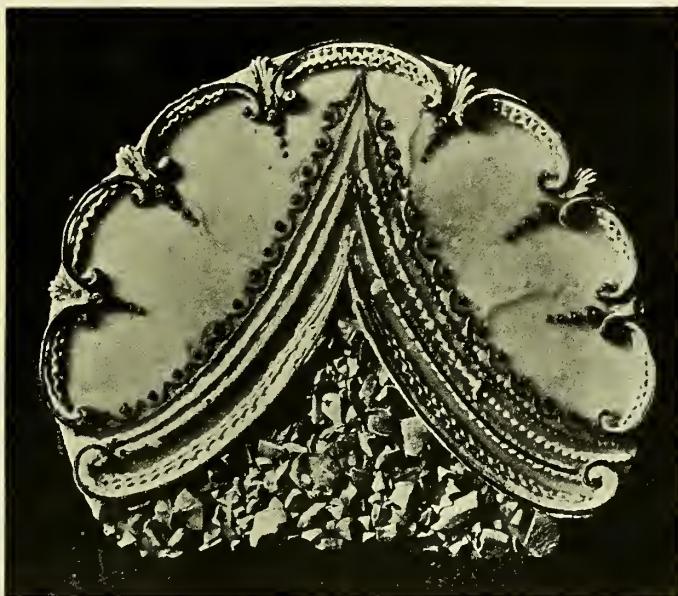
No. 152.—GATEAU MOCHA (5).

Use the same shape and quality of Genoese as for No. 148. Split, sprinkle, sandwich, and mask in the same way. Decorate with finely chopped and browned almond nibs, café crème au beurre, café crème coloured fondant, and cafe noir coloured royal icing, as follows :—

Make a central mark $2\frac{1}{2}$ inches inwards from the straight edge of the gateau, and run an incurved roped line right and left to the corner at each side. Fill in this space with café crème coloured fondant, and at once smother with the finely-chopped browned almond nibs. Outline the two inner sides of this shape with slightly waved lines of café crème, using a small, finely cut tube, and curling the right and left ends well upwards. Overpipe in café crème fine plain lines, and overpipe these with very fine lines of dark royal icing. Outside the star pipe lines run coarse roped lines and fine roped lines in cream, both rather widely spaced. Overpipe the coarse roped lines with fine lines of dark royal icing. Outside the fine roped lines of cream run fine lines of the dark royal icing, spaced, and outside these a very fine scalloped edging the same colour, the points being outward, and between each loop a small dark bulb.

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Border the rounded sides of the gateau with seven loops of coffee cream, with the small star tube, the curled ends inwards, the central loop being larger than the three each side of it. Overpipe these loops with fine lines in cream, and finer lines in



No. 152.

the dark royal icing, curling the ends of each loop into C-shape. Between these curled ends pipe from the outside small star tassels of cream, and from their base inwards rows of four graduated bulbs of the dark royal icing.

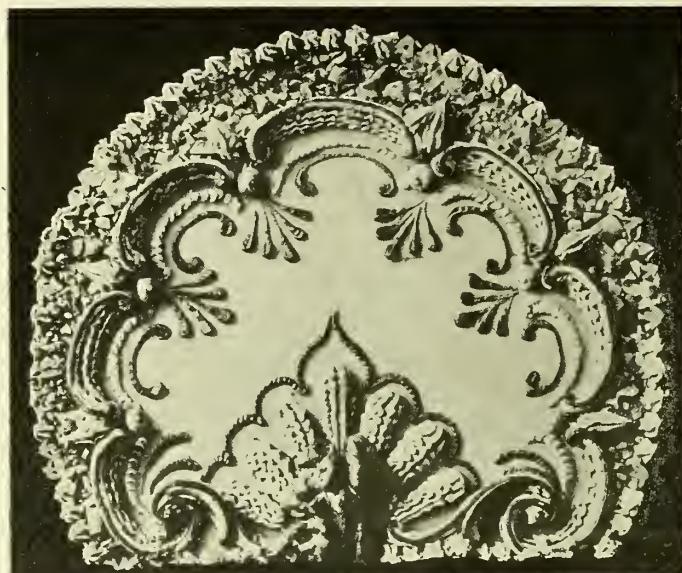
No. 153.—GATEAU MOCHA (6)

Use the same shape and quality Genoese as for No. 148. Split, sponge, sandwich, and mask in the same way. Decorate with café-crème coloured fondant, café crème au beurre, finely chopped and browned almond nibs, one half walnut, and chocolate crème au beurre, as follows :—

With a plain tube of coffee-cream coloured royal icing divide the rounded edges of the gateau into seven loops, the longest one in the centre, as shown. It will be seen that the side loops gradually approach nearer to the gateau edges than the central one. This is intended to give a more graceful shape to the outer frame. As soon as the loops are run in fill in the outer space with coffee-cream coloured fondant, and at once smother with the fine brown almond nibs. With a finely-cut star tube edge the inner side of the loops in café crème au beurre, the ends not quite meeting. Inside the loops, slightly spaced, run with a fine plain pipe of the same cream roped lines, the ends curled, but each loop separate. With the same pipe overpipe in plain line the star pipe loops, well curling each end of the plain line. Overpipe these plain lines with finer lines in chocolate crème au beurre. Inside each roped loop pipe in chocolate small C shapes with well-curled ends, and between them, facing the points of the loops, five-stroke plumes in chocolate. On the outer side of the joins of the loops, on the chopped almonds, pipe small tassels of

All about Gateaux and Dessert Cakes

café crème with the fine star pipe, and on the inner side medium-sized bulbs of café crème. The two ends of the end loops reaching the flat side of the gateau must be curved well inward, and have small C and extended S scrolls brought from right and left towards the centre of the flat side, and must be overpiped and overlined as are the loops. In the



No. 153.

centre of the flat side pipe with the star tube in café crème a rather wide seven-stroke plume, outline with roped loops in chocolate, and finish opposite the middle stroke with a minaret point. At the base of this large plume set the half walnut, and border the edges of the gateau with small stars of café crème.

No. 154.—GATEAU MOCHA (7).

Use the same shape and quality Genoese as for No. 148. Split, sprinkle, sandwich, and mask in the same manner. Decorate with café-crème coloured fondant, café crème au beurre, chocolate crème au beurre, and finely chopped and browned almond nibs as follows :—

With a fine pipe of café-crème coloured royal icing divide the rounded sides of the gateau into fine loops as shown, leaving rather more than 1 in. margin at each side. The end loop each side can start on the gateau edge, but the others must gradually increase their distance from the edge to give a graceful shape to the outer frame. As soon as these lines are made fill in the outer space to the gateau edge with café-crème coloured fondant, and at once smother with the finely-chopped browned almond nibs. With a finely-cut star tube filled with café crème outline the loops, curling the ends a little so that they do not meet. From the inner end of the first loop on each side run with the star tube an extended S scroll out to the point or corner of gateau. On the flat side of gateau pipe with the star tube a small three-stroke plume, and from right and left of this, extended S scrolls, with C scrolls breaking their length and finishing near the gateau corners. Out-

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line these, as well as the loops, with continuous roped lines, all in café crème, and again outline these with finer roped lines in chocolate. In each recess of the loops pipe in chocolate, small three-stroke plumes, with a bulb at the base. Overpipe the loops and scrolls twice with plain lines of café crème, fine and finer, and overpipe these plain lines in finer lines of chocolate. Between the end loops and the scrolls on each side, pipe rows



No. 154.

of graduated bulbs, set a large bulb at the base of plume on the flat side, and also large bulbs on the almond nibs between the curled ends of the loops. Border the rounded sides outside the loops with small stars of café crème, and write "Coffee" with the chocolate crème in the centre of the gateau, working up the initial letter to give it prominence.

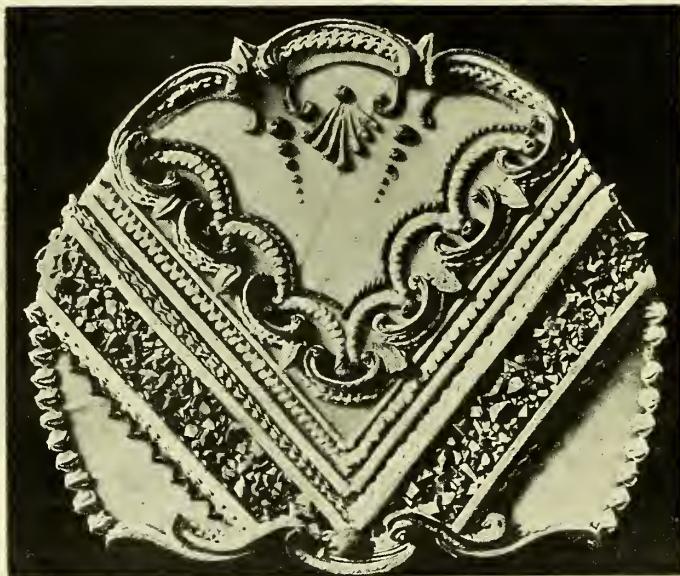
No. 155.—GATEAU MOCHA (8).

Use the same shape and quality of Genoese as for No. 148. Split, sprinkle, sandwich, and mask in the same way. Decorate with café-crème coloured fondant, café crème au beurre, chocolate crème au beurre, and finely chopped and browned almond nibs as follows :—

With the edge of a palette-knife mark two lines, starting from the middle of the straight side and extended at an angle of 75 deg. to the rounded sides. Mark also outside each line another line, parallel with the others, but spaced $\frac{1}{8}$ in. With a fine pipe of royal icing run a line along each mark, thus marking out two ribbon spaces $\frac{1}{8}$ in. wide. Fill these spaces in with café-crème coloured fondant, and at once smother with the finely chopped and browned almond nibs. With a finely-cut small star tube run slightly waved lines of café crème along each side of these ribbons, and above the waved line on each side, but inclined inward so as to rest on the edges of the ribbons, coarse plain lines. On the inside of each ribbon run a coarse plain line, a medium-sized line, and a fine plain line, all in café crème. Between the ribbons, in the central space, with the fine star tube,

All about Gateaux and Dessert Cakes

run seven small loops, the larger one in the recess at the base and three on each side, reaching out to the gateau edge as shown. Between each two loops run with a fine plain pipe small roped loops, facing the reverse way to the roped ones. On the edge of gateau, facing these loops, run with the star tube three larger loops not quite meeting one another. Overpipe all these loops with a fine plain pipe, well rounding the ends in C form. Both star pipe and plain work to be done in *café crème*. Overpipe all the loops in chocolate *crème*, using a very fine plain pipe for the purpose. With the same chocolate pipe outline the plain *crème* roped loops with fine roping in chocolate, and set a small chocolate bulb in the centre of each of the seven loops where the plain roped loops join. Facing the three



No. 155.

larger loops, pipe in the centre a wide C scroll in chocolate, and facing it a chocolate seven-stroke plume with a small bulb at its base. On each side of the central C a fine extended C with the inner head only curled, and between the curled heads of these C's rows of graduated chocolate bulbs as shown. Between each two of the star pipe loops set with the star pipe in *café crème*, and upstanding at an angle, small spear points. On the flat side of the gateau pipe at the base of the ribbons with the star tube a *café crème* C loop, with extending S scrolls to right and left out to the end of the straight side. Overpipe these in plain lines in *café crème*, and again overpipe in fine plain lines in chocolate *crème*. Border the outside edges of the ribbons with fine scallop work in chocolate, points outward, and border the small side edges with small star points of *café crème*, upstanding at a slight angle.

No. 156.—GATEAU MOCHA (9).

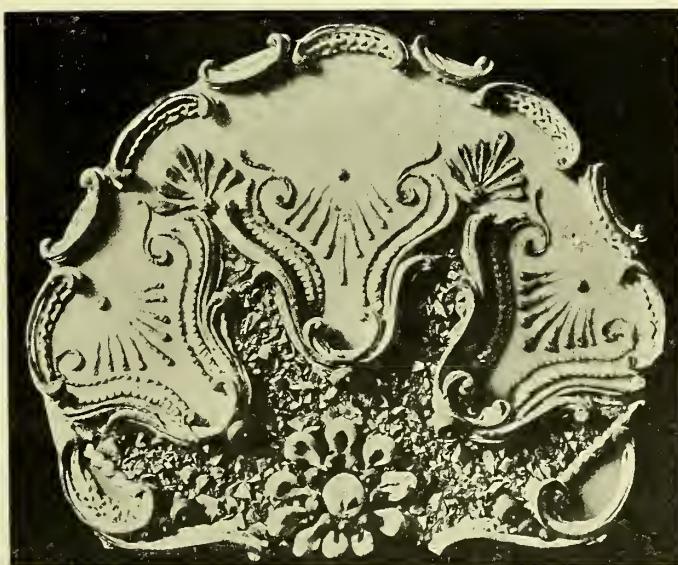
Use the same shape and quality of Genoese as for No. 148. Split, sprinkle, sandwich, and mask in the same way. Decorate with *café-crème* coloured fondant, *café crème au beurre*, chocolate *crème au beurre*, and small browned nibs of almonds, as follows:—

Fold a piece of stiff paper in half, fold again in four, again in eight, and again in sixteen. Cut to the shape and size shown in 156A. Unfold the paper to the second fold

Gateaux to sell at 1/6, 2/- and 2/6

and cut down the outside point, as shown in 156B. Unfold again and divide in two across the first fold, using only one of the two pieces, which will then be as shown in 156C., the two middle leaves slightly longer than the two outside ones. The dotted lines on 156B. and 156C. show where the paper has been folded. See line drawing No. 156c.

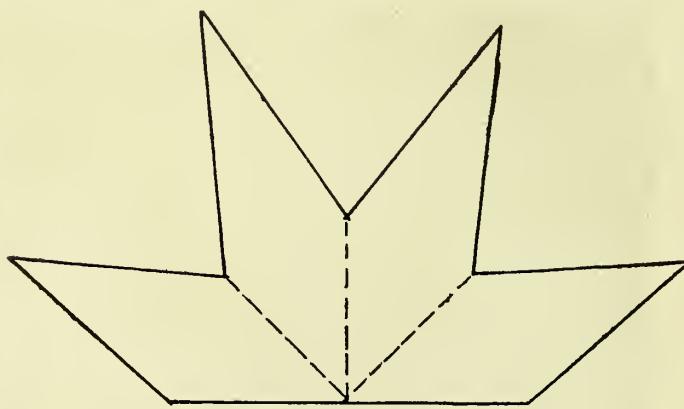
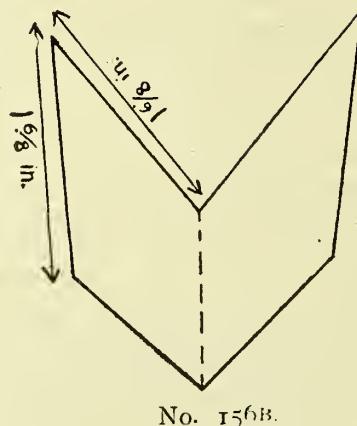
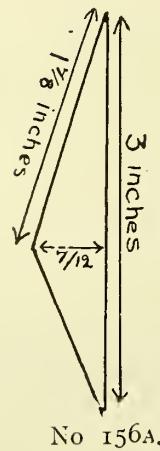
Set the paper pattern on the gateau, with the flat side level with the flat side of the gateau. With a fine pipe of royal icing outline the paper shape on the gateau. Fill in the space marked out with café-crème coloured fondant, and at once smother with the fine brown nibs of almonds. With a finely-cut star tube outline the shaped space with café crème all except the base and the two outside edges of leaves. The lines run in with the star tube must not be roped, but simple drawn along the edges from the inner side to the tip of each point, and there slightly outcurved. At the base, between each two points, must be filled in with the same tube, a roped recumbent C shape, and from the inner sides of each shape, starting on the almond nibs, small side scrolls with incurved heads must be run down to behind the C shapes. Rope the outer sides of the two side strokes, and also



No. 156.

run fine roped lines, both in caté crème, along each side of the pointed leaves, curved in long S shape. Outline these roped lines with finer roped lines in chocolate crème, curling the outer ends, and finishing with small S scrolls extending from them. In the three spaces between the leaves pipe in chocolate crème long fine nine-stroke plumes as shown, and at the heads of the two central leaves rather heavier but shorter seven-stroke plumes, each plume having a small bulb at its base. On the outer rounded edge of gateau, pipe with the star tube in caté crème nine small roped loops, five curved inwards and four curved outwards, and none of them quite meeting. In the two corner spaces pipe with the star tube in caté crème small C and extended S scrolls as shown. Overpipe in plain line in caté crème all the star pipe work, and again overpipe in finer chocolate lines, setting chocolate bulbs behind the C shapes at the base of the leaf shapes, and rows of graduated bulbs in chocolate between the C and S scrolls at the corners. In the centre of the almond-covered space pipe in caté crème a rosette of ten pear-shaped points, in the centre of which set a large bulb, surrounded with small chocolate bulbs.

All about Gateaux and Dessert Cakes



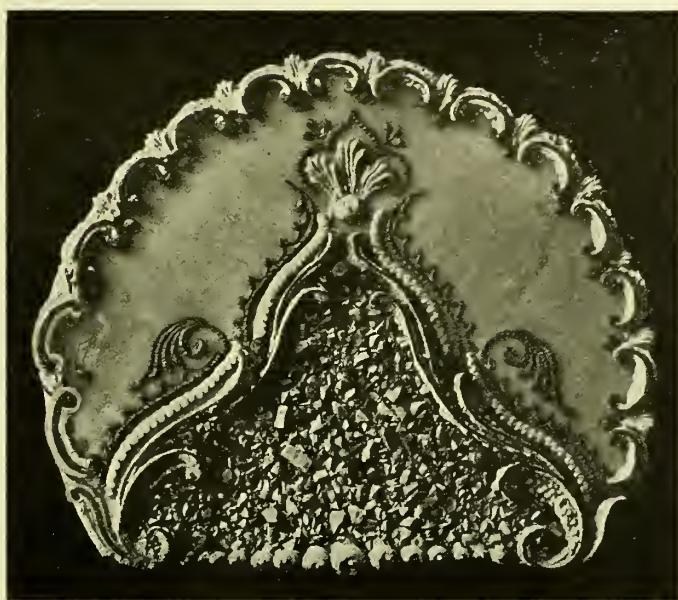
No. 156c.

No. 157.—GATEAU MOCHA (10).

Use the same shape and quality of Genoese as for No. 148. Split, sprinkle, sandwich, and mask in the same manner. Decorate with café-crème coloured fondant, café crème au beurre, chocolate crème au beurre, and fine brown nibs of almonds as follows :—

With a fine pipe of royal icing mark a spot $2\frac{1}{4}$ in. from the middle of the flat side of the gateau, and run two fine roped lines, slightly incurved, out to the edge, just short of the points at the corners. Fill the space thus marked out with café-crème coloured fondant, and at once smother with the fine brown nibs of almonds. With a finely-cut star tube outline the two sides of this space with café crème, with four curved and reversed scrolls to each side, curling outward slightly at the top and finishing at the bottom edges with fully curved C scrolls. Overpipe these scrolls with café crème in fine plain lines and in finer lines in chocolate crème. Outline the scrolls with fine roped lines of café crème, and outline these with scalloped edging in chocolate, with fine outcurved side scrolls in chocolate, midway at the sides as shown. At the apex of the shape set a three-stroke plume in café crème, and outline this with fine chocolate rope, a minaret point in the centre, and two tiny three-stroke plumes as shewn. Edge the rounded sides of the gateau with small roped incurved loops of café crème, piped with the star tube, with small tassels between

Gateaux to sell at 1/6, 2/- and 2/6



No. 157.

them overpiping in plain line, and again over-piped in chocolate, and a small chocolate bulb between each two. Border the straight edge with graduated bulbs of café crème, the largest in the centre.

NO. 158.—GATEAU MOCHA (II)

Use the same shape and quality of Genoese as for No. 148. Split, sprinkle, sandwich, and mask in the same way. Decorate with one half walnut, finely-chopped and browned almond nibs, café-crème coloured fondant, café crème au beurre, and chocolate crème au beurre, as follows :—

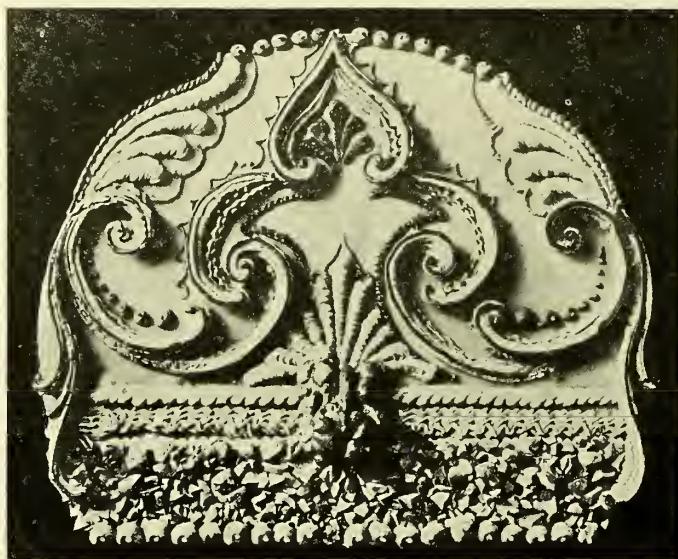
With the edge of a palette-knife mark a line parallel with the straight edge of gateau, and nearly 1 in. inwards. With a fine pipe of royal icing run a line along the mark. Fill in the ribbon space so marked with café-crème coloured fondant, and at once smother with the fine almond nibs. With a finely-cut small star tube run a waved line of café crème along the inside edge of the ribbon, and inside this a rather coarse roped line, with a plain pipe of café crème.

With the star tube pipe a large C and reversed C scroll to right and left of the centre of the gateau as shown, curling the inside ends only, and carrying the ends out to join the rounded sides of the gateau. Inside these scrolls, commencing near the middle, pipe smaller C scrolls, curling both ends and covering the ends of the first scrolls. From these scrolls, using the same pipe, carry a minaret point up to the edge of the gateau. On each side of the minaret point, pipe with a plain pipe of café crème four roped scrolls, the first three curling from the heads of the smaller C scrolls at the same curve, and the fourth one taking the double curve, and the end running above the base of the other three on the edge of the gateau. From the ends of these small roped scrolls, still on the edges, carry long double-curved scrolls with the star pipe across the ends of the almond-covered ribbon,

All about Gateaux and Dessert Cakes

nearly to the straight edge ; or, to be more exact, start the scrolls near that edge, and carry them in double curve, with small side scrolls, to meet the small plain scrolls.

Overpipe all these star pipe scrolls with a fine plain pipe of café crème, and again overpipe with finer lines in chocolate crème. Run a fine roped curve in chocolate along the edge of the outer plain side scrolls, and loop in chocolate outline the heads of the same



No. 158

scrolls. Inside the minaret points pipe in chocolate a five-stroke plume, and outline in fine chocolate rope the inside of the space formed by the large C scrolls in the centre. In the centre of the inside edge of the ribbon, between the C shapes, pipe in café crème a wide fan-shaped eleven-stroke plume as shown, and at its base, on the ribbon, set the walnut half.

Edge the small space on the rounded side with small chocolate bulbs, and border the outer edge of the ribbon shape with medium-sized bulbs of café crème.

No. 159.—GATEAU MOCHA (12).

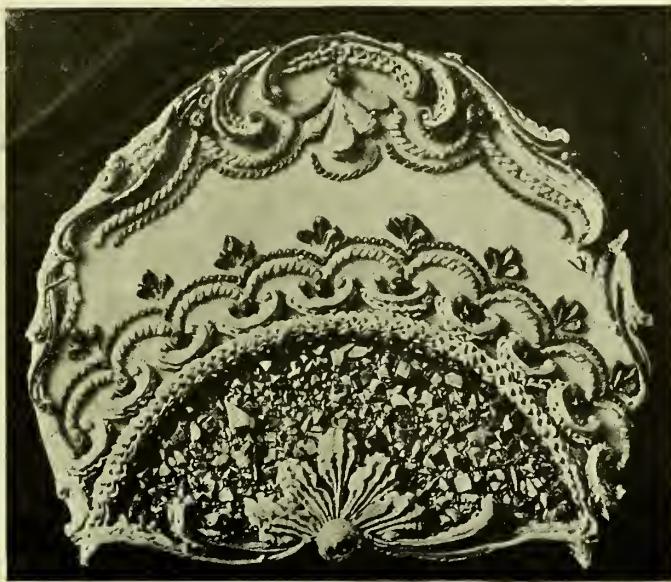
Use same shape and quality of Genoese as for No. 148. Split, sprinkle, sandwich, and mask in the same way. Decorate with finely-chopped and browned almond nibs, café crème au beurre, chocolate crème au beurre, and café-crème coloured fondant, as follows :—

With a plain round cutter $4\frac{1}{2}$ in. in diameter mark a section of a circle, rather less than 2 in. at its widest point, on the flat edge of the gateau. Run a fine roped line of royal icing along the marked line, fill in the space with café-crème coloured fondant, and at once smother with the fine almonds. With a finely-cut small star tube run a slightly waved line of café crème along the rounded side of the fondant, and on its inside edge a row of small chocolate crème bulbs. In the middle of the outside straight edge, pipe with the star tube a coarse five-stroke plume, the points meeting on the edge, and to right and left of the plume, along the straight edges, extended S scrolls. Overpipe these in plain lines of café crème, and finer lines of chocolate crème.

On the outside rounded edges of the fondant shape pipe with the star tube eleven small C shapes of café crème, their rounded sides resting against the waved line. Over-

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pipe these with a fine plain pipe of café crème, well rounded both ends. Facing these, pipe with the same pipe small roped loops, their ends running into the centres of the C shapes. Outline the roped loops with finer roped loops in chocolate, and between each a small three-stroke plume in chocolate, finishing them with small chocolate bulbs opposite the plumes, but in the recess of the C shapes. On the outer rounded edge of the gateau pipe in the middle with a star tube a wide C shape of café crème, with the curled ends



No. 159.

inwards, and to the right and left of this, along the edges, pipe small outward and inward curved scrolls. Outline these on the inner side with roped loops, having piped a large five-stroke plume facing the central C shape. Outline the café crème roped lines with finer lines of chocolate. Overpipe the star pipe work with fine plain lining, and again overpipe in fine lines of chocolate, and between the inward and outward scrolls pipe in chocolate rows of graduated bulbs, tapering inwards.

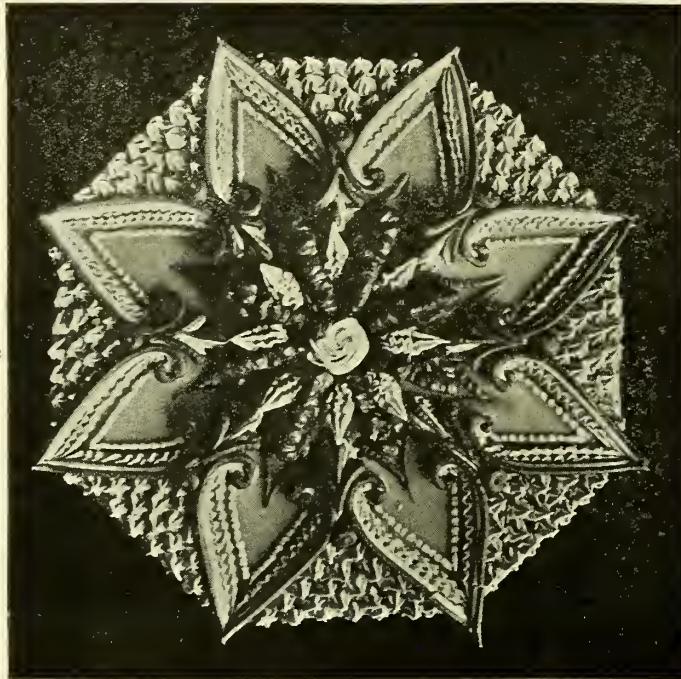
No. 160.—GATEAU MOCHA CREME (1).

Use the quality of Genoese as for No. 148, but cut to octagon shape $5\frac{1}{2}$ in. in diameter. Split, sprinkle, sandwich, and mask in the same way. Decorate with coffee crème au beurre, chocolate couverture, and eight quarter kernels of walnut as follows:—

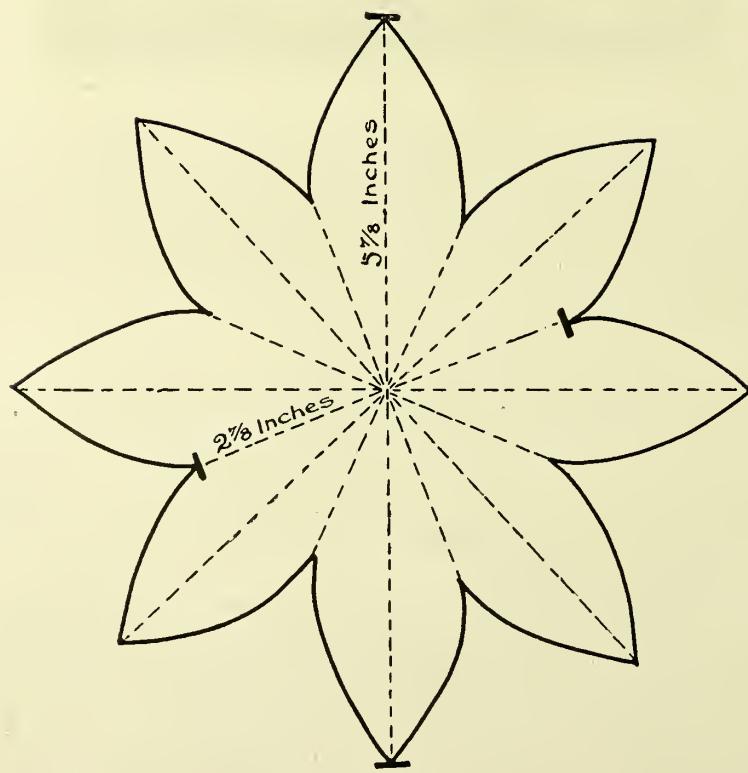
Fold a piece of stiff paper into sixteen, and cut so that when opened it is the shape and size of the line drawing overleaf.

Place this pattern in position on top of the gateau, the points facing the gateau points, and with a fine pipe of royal icing outline the shape. Lift the templet, and with a small finely-cut star tube overpipe the marked lines in coffee crème au beurre, very slightly waving the lines, which must be incurved at the inner ends and meet in points at the outer ends. With a medium-sized plain pipe, pipe a three-stroke-plume at the incurved ends of the star pipe lines, having set first a central stroke with the star tube as a base. In the centre of the gateau, pipe with the star tube a double curled rose of crème, and set the

All about Gateaux and Dessert Cakes



No. 160.



160

160

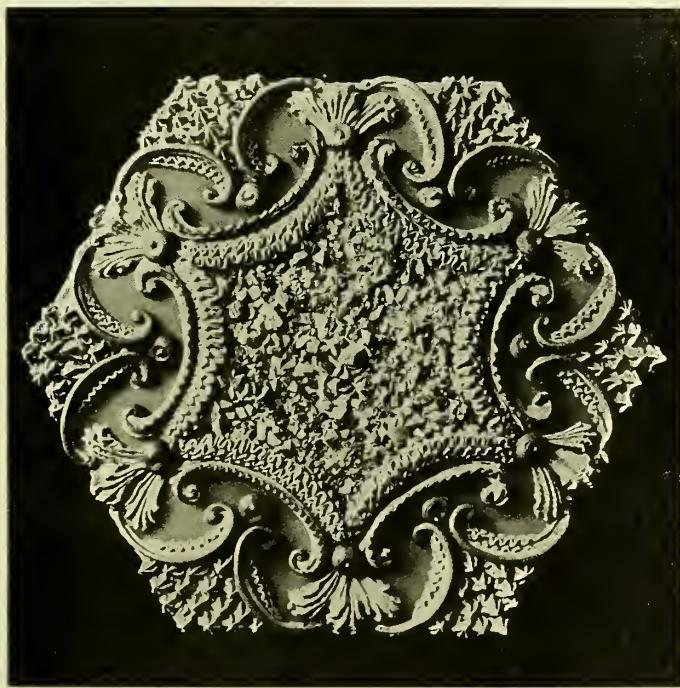
Gateaux to sell at 1/6, 2/- and 2/6

quarters of walnut on their edges, all turned the same way and pointing towards the spaces of the pattern. Between each set an upward sloping star of crème, and outline the points of the walnut with fine roped chocolate lines, meeting in points facing the points of the pattern. Inside the first star pipe-lines, pipe fine roped plain lines, and with a medium pipe overpipe in plain lines the star pipe lines, well incurved at the inner ends and meeting at the outer points. Overpipe these plain lines and also the plumes with fine chocolate lines. Fill in the eight small triangular-shaped spaces with rows of small stars, pointing upward and outward, and set a chocolate bulb at the base of each plume.

No. 161.—GATEAU MOCHA CREME (2).

Use the same quality of Genoese as for No. 184, but cut to octagon shape $5\frac{1}{2}$ in. in diameter. Split, sprinkle, sandwich, and mask in the same way. Decorate with coffee crème au beurre, chocolate coverture, pale coffee fondant, and small browned almond nibs as follows:—

Fold a piece of stiff paper into twelve, and cut a pattern that when opened will be the shape and size of the line drawing overleaf. Set the paper pattern on top of the gateau, the points facing the middles of the straight sides. With a fine pipe of royal icing outline the



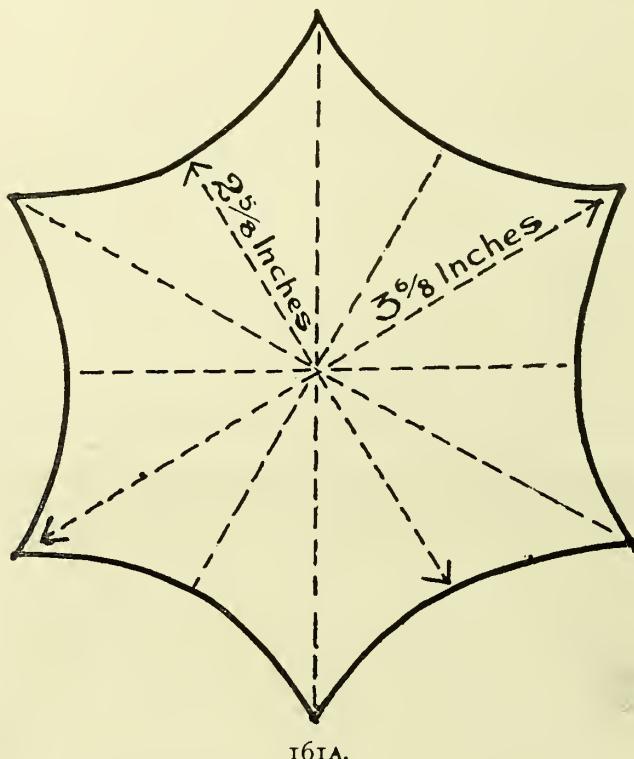
NO. 161.

shape in fine roped lines. Lift the pattern and fill in the space with pale coffee-coloured fondant, only slightly warm and not too stiff. Smother at once with the fine almond nibs.

With a small finely-cut star tube run waved loops of coffee crème au beurre along the raised edge of the fondant shape, the ends meeting and joining outside these on the outside with drawn lines with the same pipe, but curled at the ends into C shape. With the same pipe run in three-stroke plumes as shown, with their heads facing the straight sides

All about Gateaux and Dessert Cakes

of the gateau. Facing the C shapes, run with the same pipe curved lines with outward curved heads, finishing in points in front of the shorter plume strokes, thus enclosing the points of the gateau. Fill in these enclosed spaces with rows of upstanding stars. With a medium-sized plain pipe overpipe the C shapes in plain line, the curved lines in plain line,



161A.

but with well outward-curving heads and incurved sides, finishing in points at the sides of the central plume strokes. Overpipe the C shapes in fine roped chocolate lines, the curved lines in plain chocolate lines, and set a large chocolate bulb at the base of each plume.

No. 162. - GATEAU BISCUIT CREME (1).

For the following set of twelve gateaux use Rose Genoese No. 11, baked in frames the shape and size described. For No. 162 use frames octagon in shape $5\frac{1}{2}$ in. in diameter and $1\frac{1}{2}$ in. thick. Split through the middle, sprinkle the cut surfaces with simple syrup strongly flavoured with maraschino, and sandwich with a layer of crème au beurre flavoured with maraschino and tinted a pale salmon-pink. Mask the gateau on top and sides with highly-boiled apricot conserve, spreading very thinly on the top. Mask the top of the gateau with very pale pink fondant, and decorate with pale pink, pale yellow, and pale chocolate crème au beurre, all flavoured with maraschino.

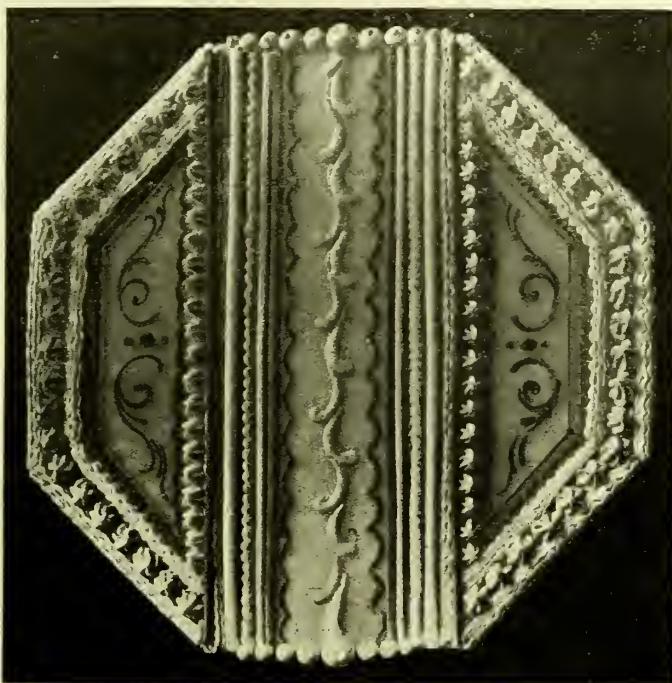
If the crème au beurre is of the type made from icing sugar, the sugar must be carefully sifted to avoid any lumps that would be likely to interfere with fine piping.

With the edge of a palette-knife mark two parallel lines across the gateau, from point to point on each side. With a small finely-cut star tube run a small roped line of the yellow crème across each mark, and inside each line a coarse plain line in pink, a medium

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roped line in yellow, and a medium plain line in yellow. Inside these a fine line in chocolate and a fine scalloped edging in chocolate, finely roped and the points outward. This will leave a band or ribbon nearly 1 in. wide in the middle, and down the middle of this small right and left scrolls in yellow must run in a continuous line.

Along the edges of the gateau, on each side of the middle ribbon, run a fine roped line in pink, and inside this three-side edging run parallel lines, spaced $\frac{1}{4}$ in., leaving a $\frac{1}{4}$ -in. channel between the two lines. Fill this channel with small upstanding stars in yellow crème, and along the inner edge of the three-sided space complete the frame with small stars in pink, outside the straight yellow roped line. Along the tops of the original yellow lines run fine plain lines in chocolate.



No. 162.

On the inside of each panel run a fine roped edging in chocolate on each of the four sides, and inside this very fine lines in chocolate. In the middle of each panel pipe in chocolate very fine scrolls, starting in the middle and extending right and left, as shown.

On each end of the middle ribbon pipe in yellow crème au beurre edging of graduated bulbs, the largest in the middle. The sides of the gateau must be finished by fastening to the apricot small lang du chat biscuits, made 4 in. long and cut into two, and set with the cut side down and the rounded ends uppermost on the gateau sides. These biscuits must be made the proper width for three to be used on each of the eight sides, and when cut evenly and set into place should be fixed round with a band of pale pink or pale sage-green ribbon $\frac{1}{2}$ in. wide, tied with one or two bows.

No. 163.—GATEAU BISCUIT CRÈME (2).

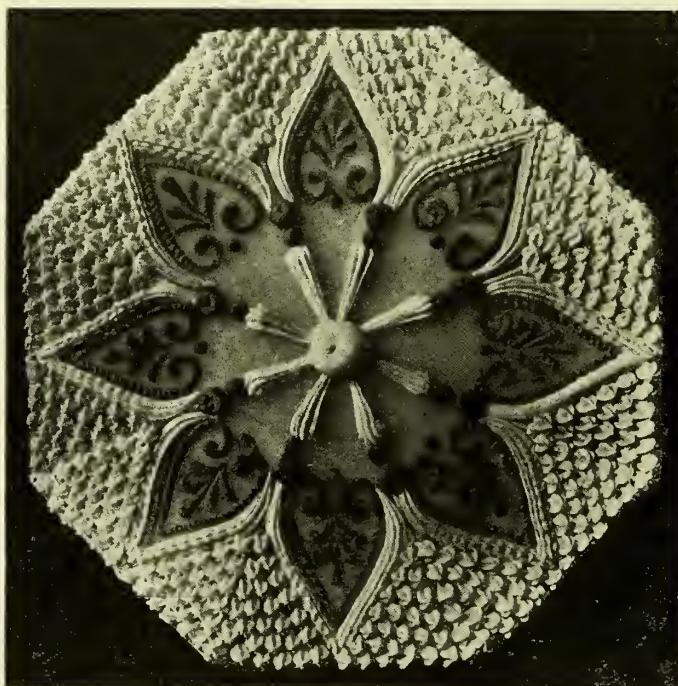
Use the same shape and quality of Genoese as for No. 162. Split, sprinkle, sandwich, and mask in the same way. Decorate with pale salmon-pink, pale yellow, and pale-chocolate crème au beurre, as follows:—

All about Gateaux and Dessert Cakes

With a fine pipe of white royal icing draw a fine plain line from point to point across the centre of the gateau; repeat this from other points until you have eight lines all crossing in the centre. From $1\frac{1}{4}$ in. inward from the end of each line draw short lines, meeting in the middle of each of the eight straight edges.

Fill two cornets, each fitted with a small finely-cut star tube, one with pale pink, the other with pale yellow crème au beurre, using these alternately and starting at the edge of the gateau and piping inwards, run slightly waved lines along the inside of the smaller fine lines. These waved lines must follow the straight form of the short lines until they reach the point of junction with the longer lines, and must then be sharply drawn to a point and slightly incurved. This will give in outline an eight-pointed star in alternate pink and yellow.

With a very fine pipe of chocolate crème edge the inner side of each star point with fine roped lines, beginning at the points and finishing with well incurved rounded ends, and in the centre of each space pipe in chocolate small five-stroke plumes, the points



No. 163.

facing the incurved ends of the previous lines. Set a small chocolate bulb outside each space at the base of the plume points. At the points where the first lines of the star shapes meet, set first a large and then a small bulb in chocolate inwards towards the centre, and covering the original fine white lines. Still covering the original white lines, run with the star tube in alternate colours single plume strokes from the chocolate bulbs to the centre of the gateau, and finish them all by piping on the points in the centre of the gateau, with large bulb of either pink or yellow.

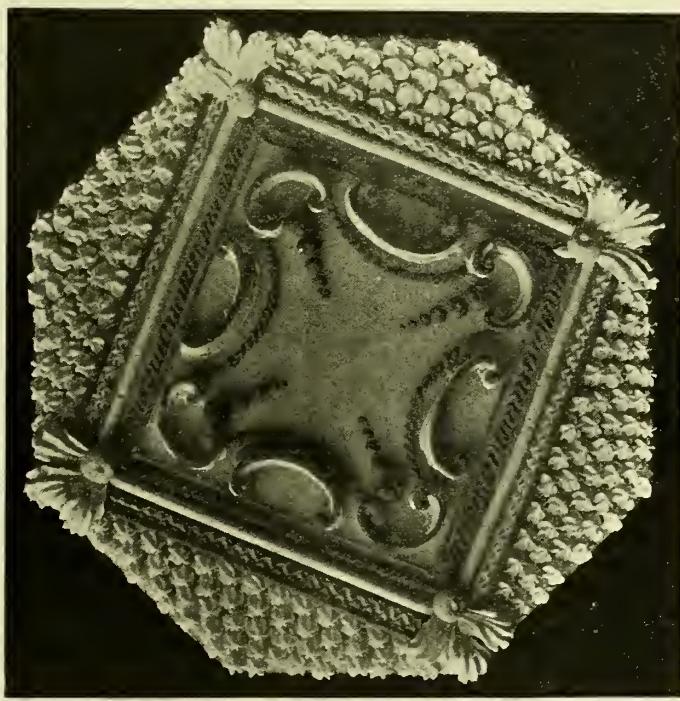
Fill in the outside spaces, each in two colours, with small upstanding stars of cream, piping in accurate rows, yellow next to the pink lines, and pink next to the yellow lines, using the fine white lines as the mark of colour division, but carefully covering with the small stars. In each space there should be about fifty-two small stars—twenty-six of each colour. Edge the sides of the gateau with small pieces of lang du chat biscuits, as for No. 162.

Gateaux to sell at 1/6, 2/- and 2/6

No. 164.—GATEAU BISCUIT CREME (3).

Use the same shape and quality of Genoese as for No. 162. Split, sprinkle, sandwich, and mask in the same way. Decorate with pale salmon-pink, pale yellow, and pale chocolate crème au beurre, as follows :—

With the edge of a palette-knife mark four lines from corners to alternate corners, thus marking out a square. With a small finely-cut star tube run a waved line of yellow crème along each mark. Inside the square frame run four coarse plain lines of pink cream, slightly spaced. Inside this square four roped lines in chocolate crème, and inside this fine plain chocolate lines, thus forming a four-line frame to the square panel. In the panel itself pipe in yellow crème eight C shapes, the four in the corners with heads curled



No. 164.

inwards, and the four on the straight sides with heads curled outwards as shown. All these must be piped first with a coarse plain pipe, and overpiped with a fine plain pipe, and afterwards overpiped with a very fine plain pipe in chocolate. Outline the wide side scrolls with a curved roped chocolate line, and from the centres of the smaller corner scrolls run rows of graduated chocolate bulbs inwards.

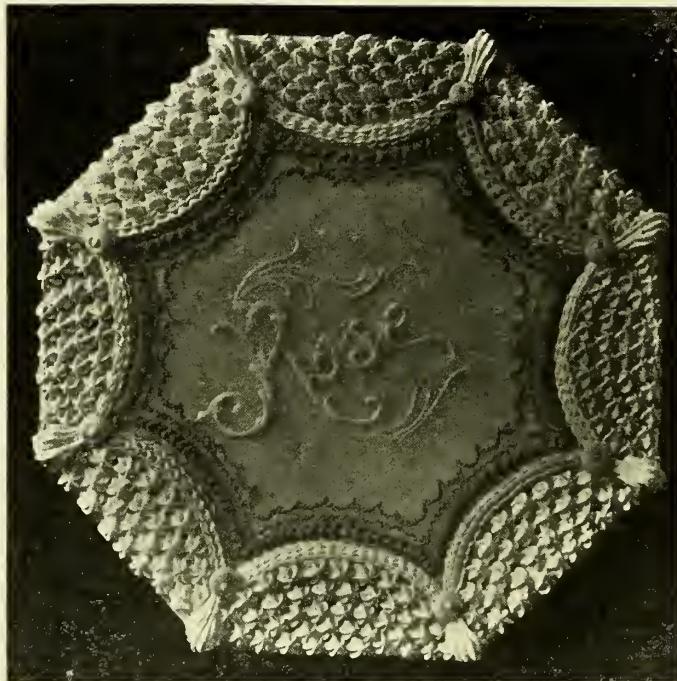
Along the top edge of the outer yellow frame run on each of the four sides a fine chocolate line. Fill in the four triangular outer spaces with small upstanding stars in pink, shoulderering carefully so that the rows are very true. At the corners of the square pipe with the star tube (pink) three-stroke plumes, points inward, and finish each plume with a large bulb in yellow. Border the edges of the gateau with pieces of lang du chat biscuits, and finish exactly as for No. 160.

All about Gateaux and Dessert Cakes

No. 165.—GATEAU BISCUIT CREME (4).

Use the same shape and quality of Genoese as for No. 162. Split, sprinkle, sandwich, and mask in the same way. Decorate with pale pink, pale yellow, and pale chocolate crème au beurre, as follows :—

With a plain round cutter $2\frac{1}{4}$ in. in diameter mark on each of the eight sides a section of a circle, the sections meeting at the points. Fill two cornets, one with pale pink and the other with pale yellow crème, using a small, finely-cut star tube in each, and run in alternate colours slightly waved lines along the marked lines, meeting just before reaching



No. 165.

the edges, and in each case brought to a finish straight to the point. Inside these curved lines run an edging of rather coarse roping in chocolate crème. Inside this a very fine ropé and a scalloped edging, points towards the centre of the gateau, both lines in chocolate. In the centre of the gateau write in pale pink crème "Rose" as shown, working up the initial letter with small fine side scrolls.

Fill in the eight semi-circular spaces with fine upstanding stars, pink where the curved line is yellow, and yellow where the curved line is pink. At each point pipe a single plume stroke in pink, the points inward, and covered with large bulbs in yellow. Finish the sides with the cut pieces of lang du chat biscuits as described for No. 162, and tie the ribbon band in the same way.

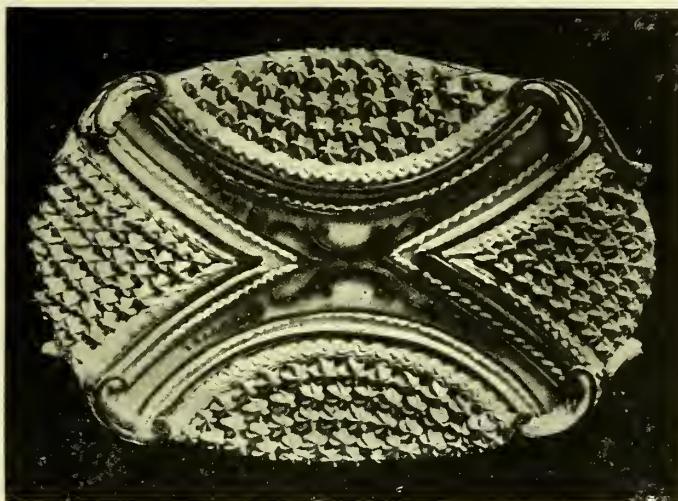
No. 166.—GATEAU BISCUIT CREME (5).

Use the same quality of Genoese as for No. 162, but bake in an oval shape 6 in. long by 4 in. wide. Split, sprinkle, sandwich, and mask in the same manner. Decorate with pale pink, pale yellow, and pale chocolate crème au beurre, as follows :—

Use a plain round cutter $4\frac{1}{2}$ in. in diameter, and mark on each side a section of a

Gateaux to sell at 1/6, 2/- and 2/6

circle, extending inwards $1\frac{1}{4}$ in. at the widest point. With a small, finely-cut star tube run a waved line of pink crème along each mark. Mark a space 2 in. from each end inward, and from a point $\frac{3}{4}$ in. from the end of the fine lines run sharply incurved pink lines to meet at the points marked. Outline both side and end shapes with coarse plain pink lines. Outline these with fine roped pink lines and very fine plain chocolate lines. Also run fine plain chocolate lines along the inside edge of each of the large plain pink lines.



No. 166.

In the central space pipe in chocolate, fine overpiped C scrolls, back to back, and from these fine extended S scrolls down towards the four channels, finishing these with rows of small graduated bulbs. Fill in the side and end spaces with small upstanding yellow stars, carefully arranged in curving lines. At the four ends of side channels pipe in pink crème small C shapes with extended S scrolls towards the ends of the gateau. Overpipe these with plain pipe in pink, and again overpipe with fine plain pipe in chocolate. Finish the sides with cut lang du chat biscuits as for No. 162.

No. 167.—GATEAU BISCUIT CREME (6).

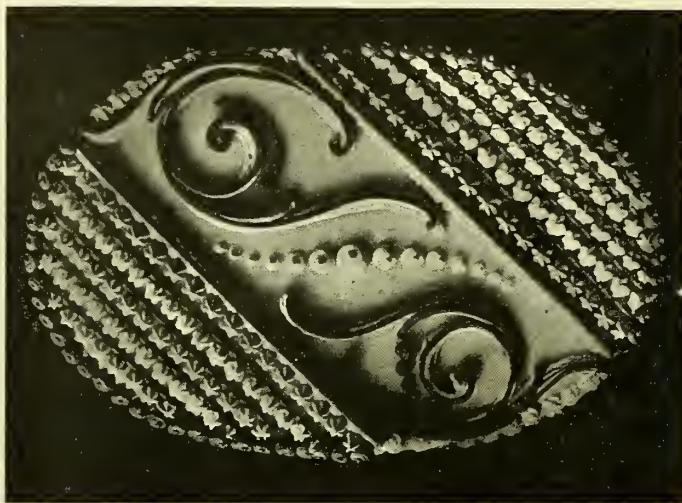
Use the same quality of Genoese as for No. 162, and the same oval shape as for No. 166. Split, sprinkle, sandwich, and mask in the same way. Decorate with pale pink, pale yellow, and pale chocolate crème au beurre, as follows :—

With the edge of a palette-knife mark two diagonal lines, 2 in. apart, across the top of the gateau as shown. Cover these marked lines with waved lines in pink crème, using a small, finely-cut star tube for the purpose. On the 2 in. wide ribbon space pipe with the small star tube, in yellow crème, two wide C scrolls, with extended S scrolls upward and downward. The position of these scrolls relatively to one another is clearly shown on the illustration. Overpipe in plain lines of yellow crème, and again with finer lines of chocolate, finishing each C scroll with a curved row of Graduated bulbs in chocolate as shown.

Between the two sets of scrolls pipe in pink crème a doubly curved line of Graduated bulbs, tapering from the larger central one. Run a plain line of chocolate crème along

All about Gateaux and Dessert Cakes

the top of the original diagonal lines. Fill in the side spaces with alternate rows of yellow and pink crème upstanding stars, spaced to allow of a fine chocolate line being run between the rows. Border the ends of the middle ribbon with upstanding pink stars, and the



No. 167.

edges of the star-covered spaces with medium-sized chocolate bulbs. Finish the sides with the cut pieces of lang du chat biscuits exactly as for No. 160.

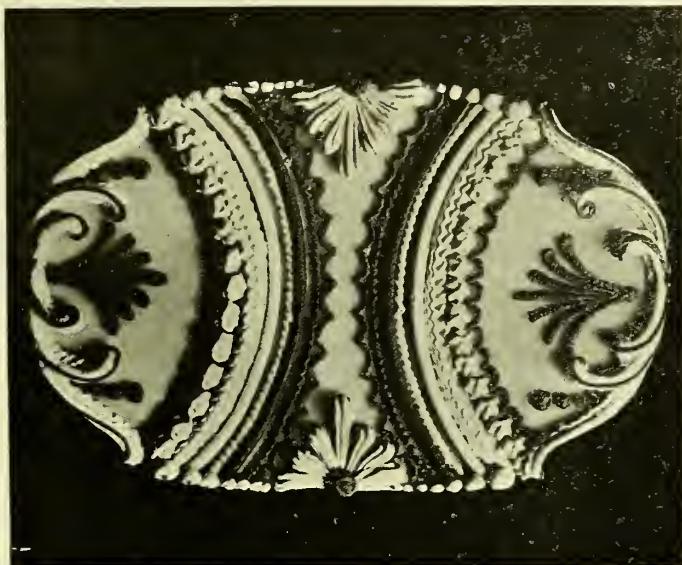
The details of this design can be easily followed on the illustration.

No. 168.—GATEAU BISCUIT CREME (7).

Use the same quality of Genoese as for No. 162, and the same oval shape as for No. 166. Split, sprinkle, sandwich, and mask in the same way. Decorate with pale pink, pale yellow, and pale chocolate crème au beurre, as follows :—

Use a plain round cutter $4\frac{1}{2}$ in. in diameter, and mark a curved line $2\frac{1}{4}$ in. inward (at the widest point) from each end. With a small, finely-cut star tube run a waved line of pink crème along the marked lines. On the outer or convex side of each line run a coarse plain line in pink, a fine roped line in yellow, and a coarse plain line in chocolate. Outside this a fine roped line in chocolate and a scalloped edging in chocolate, points towards the centre space. In each of the side spaces pipe in yellow crème a seven-stroke plume with the small star tube, the points meeting at the edge of the gateau and finished with a chocolate bulb. Running down towards these plumes at right and left, starting at the ends of the pink curved lines, run rows of graduated bulbs in yellow creme. For the end spaces, inside the concave edge of each pink line, pipe a row of stars in yellow crème, and outline these with tiny roped loops of chocolate. From the ends of rows of yellow stars run in pink, from right to left, long S and reversed S scrolls, with a wide and less wide recumbent C scroll between, using the small star tube for the purpose. Overpipe these in plain lines in pink, and again in finer plain lines in chocolate. Between the scrolls pipe in chocolate rows of small graduated bulbs, and facing the central C scroll, seven-stroke fine-line chocolate plumes. Finish the sides with the cut pieces of lang du chat biscuit exactly as for No. 162.

Gateaux to sell at 1/6, 2/- and 2/6



No. 168.

NO. 169.—GATEAU BISCUIT CREME (8).

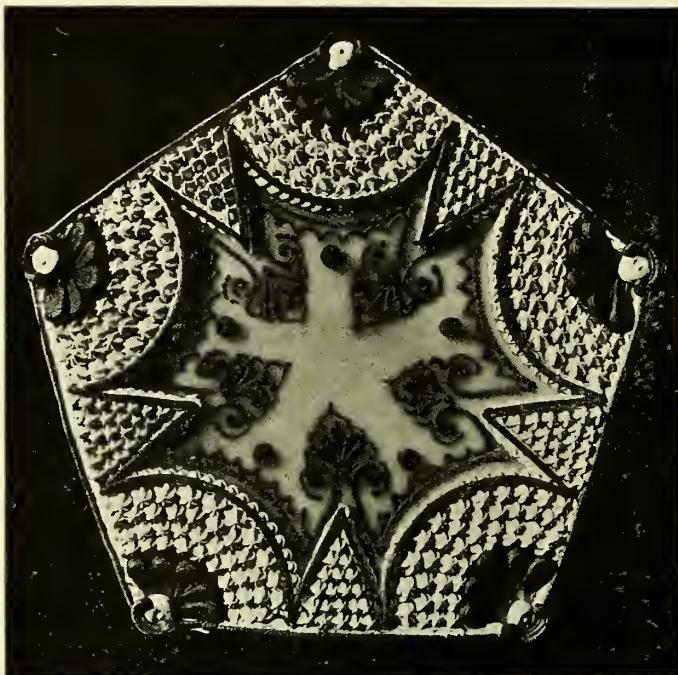
Use the same quality of Genoese as for No. 162, but the shape, five-sided pentagon as shown in the illustration. Split, sprinkle, sandwich and mask as for the six preceding ones. Decorate with pale pink, pale yellow, and pale chocolate crème au beurre, as follows:—

Use a plain round cutter $2\frac{1}{4}$ in. in diameter, and on each point mark a section of a circle, the widest portion extending inwards from the point nearly $1\frac{3}{4}$ in. Using a small, finely-cut star tube, run slightly waved lines along the semi-circular lines, but not quite out to the edge at either end. Between the curved lines mark points midway and $1\frac{1}{4}$ in. from outside edges. From the ends of the curved lines to the marked points run in pink single lines meeting, using the small star tube for the purpose. Inside the central space outline the curved lines with fine roped chocolate lines, and border these with fine chocolate scalloped work. Outline the pointed spaces with fine roped chocolate lines, curling to right and left above the points. Between the right and left curled heads pipe fine chocolate five-stroke plumes, and outline these with fine roped loops, beginning round the curled heads and finishing with minaret points at the top. Between each of these plume sets, near the base, pipe medium-sized chocolate bulbs.

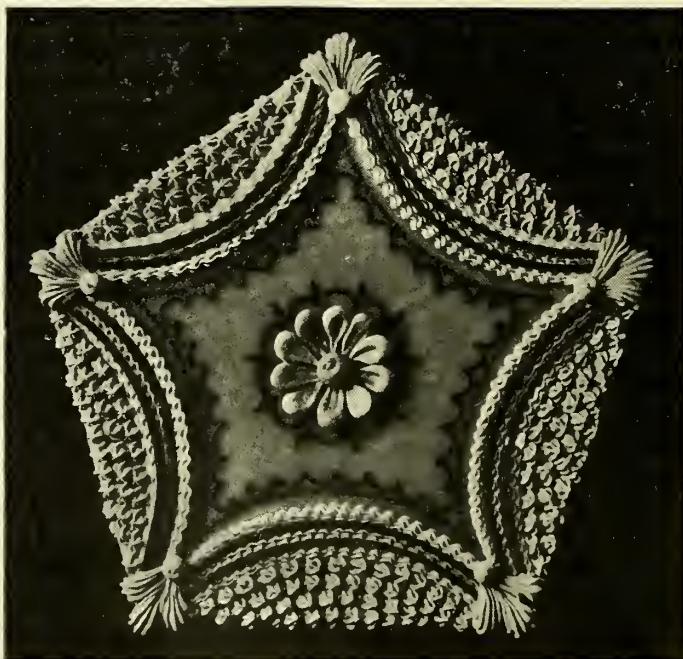
Fill in the pointed spaces with small upstanding stars in yellow crème, leaving the space for the outer or edge row free. Fill in the rounded spaces with two rows of pink and two rows of yellow stars, leaving the point space and the edges uncovered. In the point spaces pipe large five-stroke chocolate plumes in shell form, and at the extreme points fill in large yellow bulbs.

Fill in the edges left unfilled as directed by running a slightly waved pink line along each of the five sides. Run a fine plain line in chocolate along the top of the pink line, and finish the corners by piping and overpiping in chocolate a small C shape on the outer side of each yellow bulb. Cover the sides with the small pieces of lang du chat biscuits, exactly as directed for No. 162.

All about Gateaux and Dessert Cakes



No. 169.



No. 170.

Gateaux to sell at 1/6, 2/- and 2/6

No. 170.—GATEAU BISCUIT CREME (9).

Use the same quality of Genoese as for No. 162, but the same shape—*i.e.*, pentagon as for No. 169. Split, sprinkle, sandwich, and mask in the same way. Decorate with pale pink, pale yellow, and pale chocolate crème au beurre, as follows:—

With a plain round cutter $4\frac{1}{2}$ in. in diameter mark a section of a circle on each of the five sides, the ends of each section almost touching at the points. With a finely-cut small star tube run a waved line of pink crème along each mark, inside these lines on the concave side, also with a small star tube, waved lines of yellow crème, and another waved line of pink crème, making a set of three lines, two pink and one yellow, to each section, all three lines just touching. On the space inside the five star shape outline the waved lines with fine roped lines in chocolate, spaced $\frac{1}{8}$ in. Inside the roped chocolate lines a fine roped scalloped edging almost touching the roped lines, the points being towards the middle of the gateau. In the actual middle pipe a centre of ten pear-shaped strokes, five in pink, and five in yellow crème, facing the five points and the middles of the straight sides. In the centre of the pear shapes pipe a large bulb of yellow cream. Outline the pear shapes with fine roped loops in chocolate, with tiny spear points between them. Between each set of three waved lines run two fine chocolate lines from end to end. Fill in the five side spaces with small upstanding yellow stars in curved lines out to the gateau edges. On the corners pipe with the star tube in yellow three-stroke plumes with their points inward, and at the base of each a large bulb in pink. Finish the sides of the gateau with cut pieces of lang du chat biscuits, arranged as for No. 162.

No. 171.—GATEAU BISCUIT CREME (10).

Use the same quality of Genoese as for No. 162, but the shape must be hexagon, measuring $5\frac{1}{2}$ in. from side to side and $6\frac{1}{4}$ in. from point to point. Split, sprinkle, sandwich

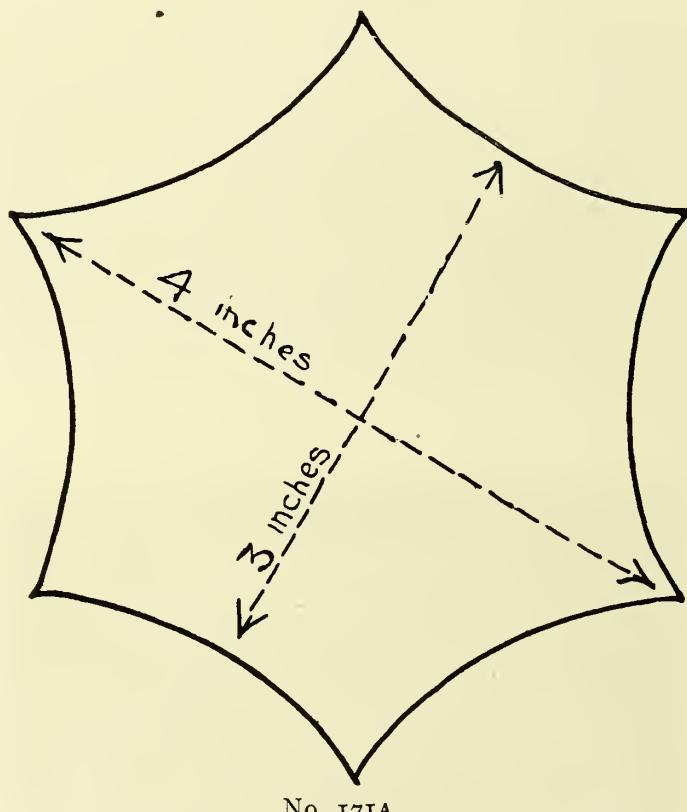


No. 171

All about Gateaux and Dessert Cakes

and mask in the same manner as the preceding ones, and decorate with pale pink, pale yellow, and pale chocolate crème au beurre, as follows :—

Fold a piece of stiff paper into six and cut so that when opened it represents the shape and size marked No. 171A. Set this pattern in the central position on the gateau, and, using it as a templet, with a fine pipe of royal icing outline its edges. Lift off this pattern, and, using a small finely-cut star tube, run drawn lines of pink crème over each royal icing line. See that the ends of the lines meet accurately at the points. Inside this frame run fine roped lines in chocolate, slightly spaced. In the recess of each point pipe in chocolate small three-stroke plumes, with a small bulb at the base of each. In the centre of the frame pipe in chocolate "Rose," working up the initial letter with small side scrolls.



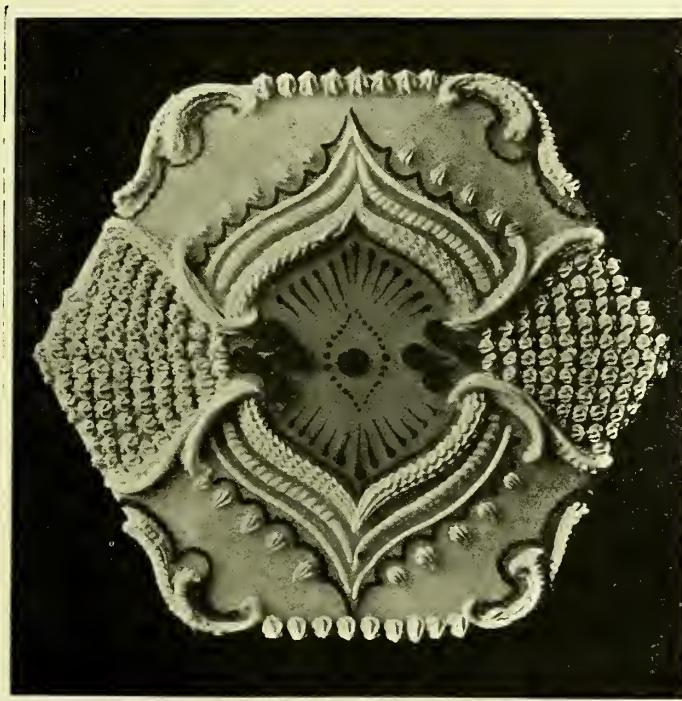
Outside the pink curved lines run in yellow coarse roped lines. Facing each point of the frame run with the small star tube a waved loop in pink, leaving a $\frac{1}{4}$ -in. space between each loop. Overpipe these loops with a medium-sized plain pipe also in pink, well curling each end in extended C shape. Outside these C shapes run two curved rows of outstanding yellow stars, not quite meeting at the ends. From these small spaces to the points of gateau pipe extended S and reversed S scrolls in pink, roping the inward curved heads and running down to points at the gateau points. Between the heads of the S scrolls pipe in pink with the star tube a small tassel stroke, point inward, and at its base a large pink bulb. Between the heads of the C shapes a medium-sized bulb in chocolate, and then overpipe the S scrolls with roped chocolate lines, finishing in fine points at the points of the gateau. Finish the sides of the gateau with pieces of lang du chat biscuits as described for No. 162

Gateaux to sell at 1/6, 2/- and 2/6

No. 172.—GATEAU BISCUIT CREME (II).

Use the same quality of Genoese as for No. 162, but the shape and size must be as for No. 171. Split, sprinkle, sandwich, and mask as for the preceding ones, and decorate with pale pink, pale yellow, and pale chocolate crème au beurre, as follows:—

Set a small plain round cutter 2 in. in diameter in the centre of the gateau. With a small finely-cut star tube pipe on two sides (facing) waved right and left strokes in pink, starting near to the edges of the cutter and curving outward, so that the two strokes form an extended curved V shape, with the points facing the middle of the straight edge. Lift the round cutter away when it has served its purpose as a guide. These two facing V shapes must not meet at their tops, but be spaced quite $\frac{3}{4}$ in. From their top points run to right and left angle lines of royal icing to the edges of gateau, on each side 1 $\frac{1}{2}$ in. from the side points of the gateau as shown. Fill these spaces in with small up-standing yellow stars, arranged in slightly curving rows, out to the edges of gateau.



No. 172.

Overpipe the straight enclosing lines of royal icing with curved waved lines in pink, starting at the edges of the gateau and piping inwards to the tops of the V shapes. Overpipe these in pink with plain lines, with small side curved lines overpiped as wings. Outline the V shapes with coarse roped lines in pink, and with fine plain lines in pink, both well spaced. Outline the fine lines with small roped loops in chocolate, the points outward. Between the loops pipe with the star tube small spear points in yellow. Outline the inner sides of the V shapes with fine roped lines in chocolate, and inside these lines pipe in each V a wide thirteen-stroke plume, radiating from the centre. In the centre itself pipe in chocolate dots a small pointed ellipse with a chocolate bulb in the centre. Between the tops of the V shapes, on both sides, pipe in chocolate heavy three-stroke plumes, with a large bulb at the base of each.

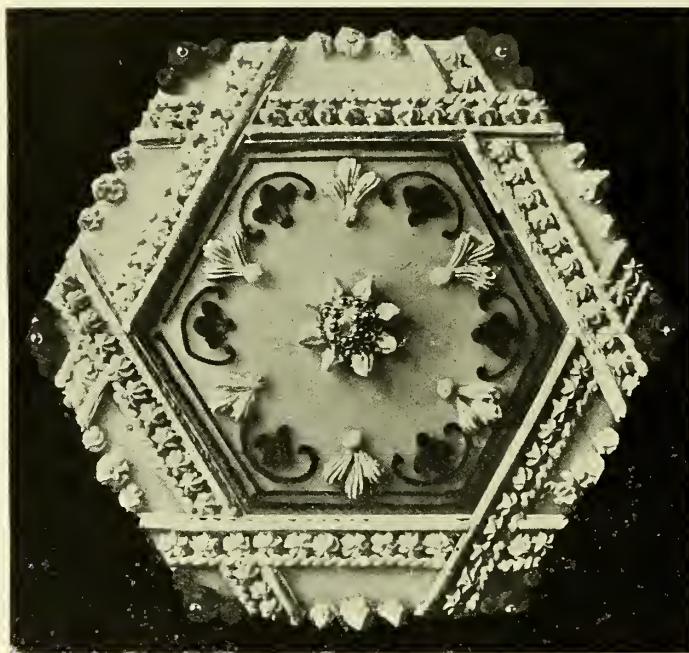
All about Gateaux and Dessert Cakes

On the two side spaces pipe with the star tube small C shapes in yellow, with extended S shapes, upward along the side spaces. Overpipe these in yellow with roped lines, and outline on the inner sides with fine roped loops in chocolate. Fill in the spaces on the edges between the C shapes with yellow stars up and outstanding. Finish the sides of the gateau with cut pieces of lang du chat biscuits, as described for No. 162.

No. 173.—GATEAU BISCUIT CREME (12).

Use the same quality of Genoese as for No. 162. The shape and size must be the same as given for No. 171. Split, sprinkle, sandwich, and mask as for No. 162, and decorate with pale pink, pale yellow, and pale chocolate crème au beurre, as follows:—

With a fine pipe of royal icing run a line parallel with each side of the gateau and 1 in. inward from the edge. Outside these six lines run six other lines, parallel with the first, but nearly $\frac{1}{2}$ in. spaced. These lines will, of course, cross at all the corners, and will give a sort of overlapping frame. With a thin knife carefully cut away the crossing portion of the right-hand end of each two lines, leaving the appearance of the left-hand end of



No. 173.

each set of lines overlapping the right-hand end of the preceding set. These fine lines are only the foundation, and must be carefully covered, alternately in pink and yellow. The inner lines must be covered with a small star pipe, slightly waved, and the outer lines with a plain pipe, medium sized and roped. The inner lines must be overpiped with fine plain lines in the same colour as their base, and between the lines small upstanding stars must be piped, the same colour as the lines themselves, care being taken to preserve the overlapping. On the inside of the hexagon-shaped frame outline the shape with fine roped chocolate lines and finer plain chocolate lines. At each corner of the inner frame pipe in chocolate fine wide C shapes, with three-stroke plumes in chocolate in each, points inward, and finished with a small chocolate bulb at the base of each. Between these C

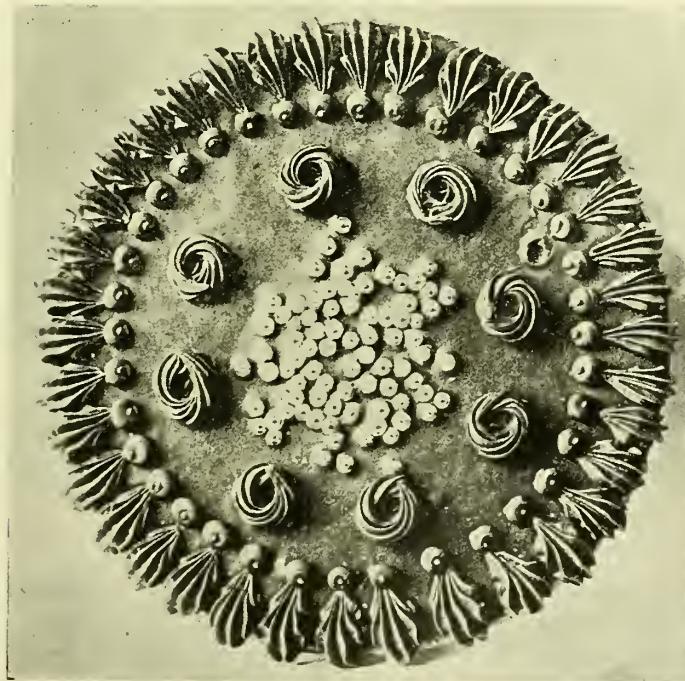
Gateaux to sell at 1/6, 2/- and 2/6

shapes pipe with the small star tube three-stroke plumes in yellow, points inward, and with a small bulb in pink at the base of each.

In the centre of the gateau pipe in pink an eight-pointed wide star, each of the eight stars forming it upstanding at an angle, and in the centre a large bulb of yellow covered with small silver dragee. At the points of the gateau, pipe in chocolate three bulbs, a large one in the middle and a smaller one each side of it. On the top of the larger bulbs set a silver dragee. On the edge of the straight sides, set the stars, yellow in three of the spaces and pink in the other three. These also should have the larger star in the middle of each set. Finish the sides with the cut pieces of lang du chat biscuits, as described in No. 162.

No. 174 — GATEAU BISCUIT CRÈME (13).

Use chocolate Genoese No. 7. Either bake this in a sheet $1\frac{1}{2}$ in. thick and cut out in rounds 6 in. in diameter, or bake in separate rings the desired size. Split through the middle with a sharp thin knife. Sprinkle the out surfaces with simple syrup strongly flavoured with kirsch. Spread a layer of chocolate crème au beurre on one half, and press the other half lightly and level on top. Mask both top and sides lightly with highly-boiled apricot conserve, cover the sides with a thin covering of chocolate crème au



No. 174.

beurre, and coat with very finely filleted and lightly browned almonds. Mask the top with chocolate fondant, sprinkle a few very small silver dragees in the centre, and decorate with chocolate crème au beurre, as follows:—

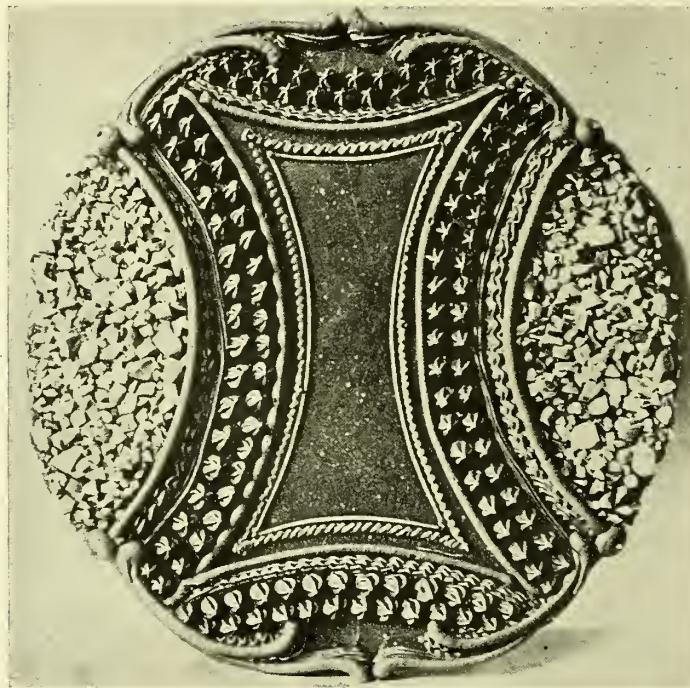
With a large coarsely-cut star tube pipe a border of tassels, the points facing inwards, from the edges of the gateau. At the base of each pipe a large chocolate bulb. Inside these pipe a ring of chocolate roses, each with a double circular sweep of the coarse star pipe.

All about Gateaux and Dessert Cakes

No. 175.—GATEAU CHOCOLATE CREME (1).

Use the same quality and shape of Genoese as for No. 174. Split, sprinkle, sandwich, cover the sides, and mask in the same way. Decorate with chocolate fondant, finely chopped and browned almond nibs and chocolate crème au beurre, as follows:—

With a plain round cutter $4\frac{1}{2}$ in. in diameter mark a section of a circle on two facing edges, extending inwards $1\frac{1}{2}$ in. at the widest point. With a fine pipe of chocolate-coloured royal icing run a roped line along each mark. Fill in the two spaces outside these lines with chocolate fondant, and at once smother with the fine nibs of almonds. With a small, finely-cut star tube run curved waved lines of chocolate crème along the inside edge of each fondant-covered space. Outside these lines run drawn lines with the same tube. Inside these lines again, but spaced $\frac{1}{2}$ in., run coarse plain curved lines. Across the ends of these two sets of lines run other curved lines with the plain pipe, these



No. 175.

lines to be $\frac{7}{8}$ in. at their widest from the edges of the gateau. Outside these plain lines run very slightly waved lines close to them, with the star tube. Inside the frame thus formed run very finely roped lines on the four sides, conforming exactly to the frame shape, but spaced $\frac{1}{8}$ in. Inside the roped lines run very fine plain lines, almost touching.

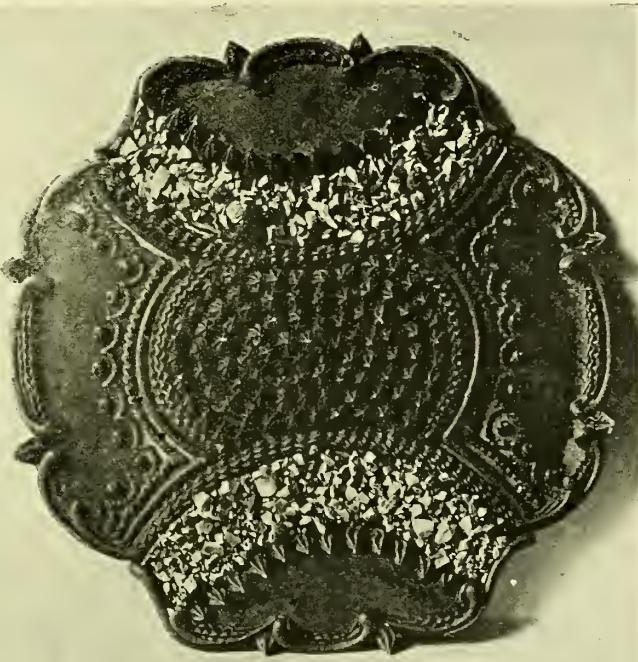
Along the two ribbon spaces, on the longer sides of the frame, set two rows of upstanding stars, and outside the waved lines at the ends also two rows of upstanding stars. Along the edges of the waved lines, enclosing the fondant spaces, and almost touching the almond nibs, run coarse plain lines, and set a large bulb at each end. Enclose the end spaces on the edges of gateau with two C shapes with the star tube, not quite meeting, the small spaces being joined with two short curled S and reversed S strokes. Overpipe all these with the plain pipe, rounding all the ends. The whole of this piping, after the first enclosing roped lines, to be done with chocolate crème au beurre.

Gateaux to sell at 1/6, 2/- and 2/6

No. 176.—GATEAU CHOCOLATE CREME.(2).

Use the same quality of Genoese as for No. 174, but the shape used must be an octagon, 6 in. in diameter from point to point. Split, sprinkle, sandwich, and mask in the same way, covering the sides also as directed. Decorate with chocolate fondant, small brown almond nibs, and chocolate crème au beurre, as follows:—

With a plain round cutter $4\frac{1}{2}$ in. in diameter mark a section of a circle, extending 2 in. inward at its widest point from one of the straight edges. Outside this mark another section $1\frac{1}{4}$ in. inward, thus leaving a ribbon space $\frac{3}{4}$ in. wide. Repeat these marks on the opposite side of the gateau. With a fine pipe of chocolate-coloured royal icing run fine roped lines along these marks. Fill in the spaces with chocolate fondant, and at once smother with fine almond nibs.



No. 176.

With a finely-cut star tube outline the convex side of each ribbon, the lines to be waved only, not roped. Connect these two lines on each side with outward curved waved lines with the star tube, so as to enclose a sort of orange shape, with a concave depression at top and bottom. (A glance at the illustration will make this quite clear). Fill in this shape with curved lines of upstanding stars. Set a row of small stars at an angle on the outside edges of the fondant spaces. Outline the exposed sides of the waved lines with coarse plain lines touching, with fine roped lines, spaced, and with small roped loops in scallop form, points outward, and with small bulbs facing each loop. Border the gateau with sets of C shapes with the star pipe, and overpipe these with the plain pipe, with extending S scrolls on each side. Between the ends of the C shapes pipe small stars, one in each space, outstanding at a slight angle.

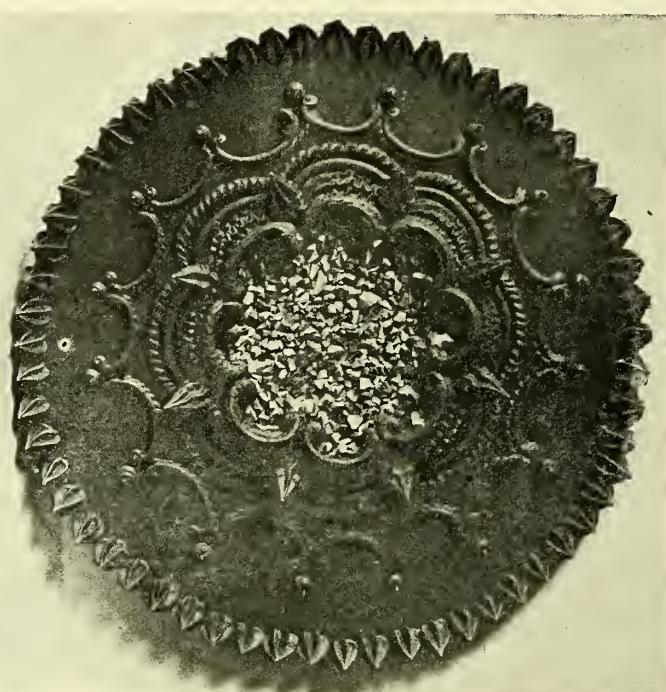
All the details of the piping, the whole of which is done in chocolate crème au beurre, are clearly shown on the illustration

All about Gateaux and Dessert Cakes

No. 177.—GATEAU CHOCOLATE CREME (3).

Use the same shape and quality of Genoese as for No. 174. Split, sprinkle, sandwich, mask, and cover the sides in the same way. Decorate with fine browned almond nibs and chocolate crème au beurre, as follows:—

Directly the top has been coated with chocolate fondant stand a plain round cutter $2\frac{1}{2}$ in. in diameter exactly in the centre, and drop inside the cutter sufficient almond nibs to cover the circular space. Lift the cutter, and, using a small, finely-cut star tube, run eight small roped loops, thicker in the middle than at the ends, round the circle. Outside these run coarse plain lines, almost touching, and outside again medium-sized roped lines, with a plain pipe, slightly spaced. Outside this run sixteen small C shapes,



No. 177.

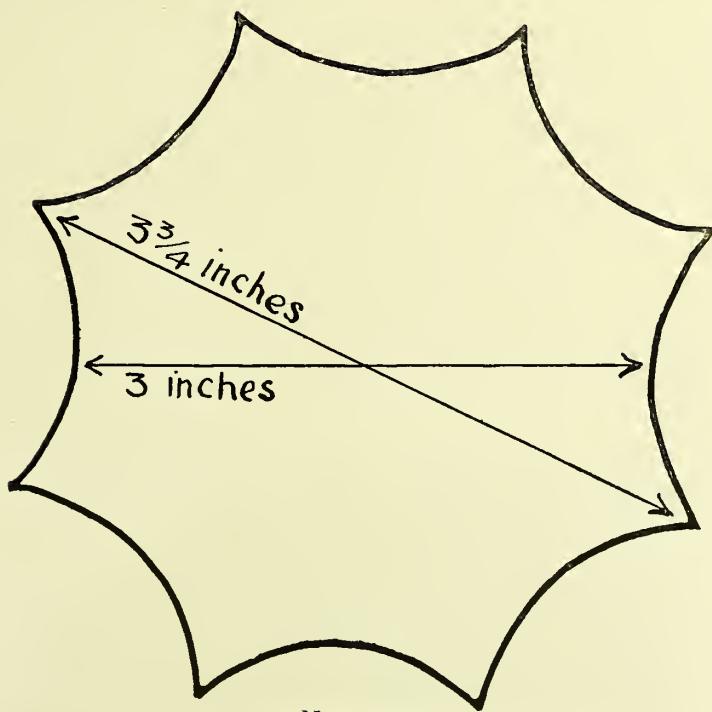
roped with a fine plain pipe, but set back to back with the larger roped loops. The larger number will need two to each of the larger ones, one opposite and one between the bigger ones. Overpipe these in fine plain lines, well rounding the ends, and set a small bulb between the ends. Overpipe with a medium-sized plain pipe, the roped loops forming the original collar, and again overpipe with a fine pipe, well rounding the ends. Both these sets of plain lines should be on the inside edge of the loops, so that they lean inward a little. Between the roped loops, covering the joins of the plain and roped lines outside them, set stars at an upward angle, and border the edge of the gateau with stars set at the same angle.

Details of this piping should be done entirely in chocolate crème au beurre.

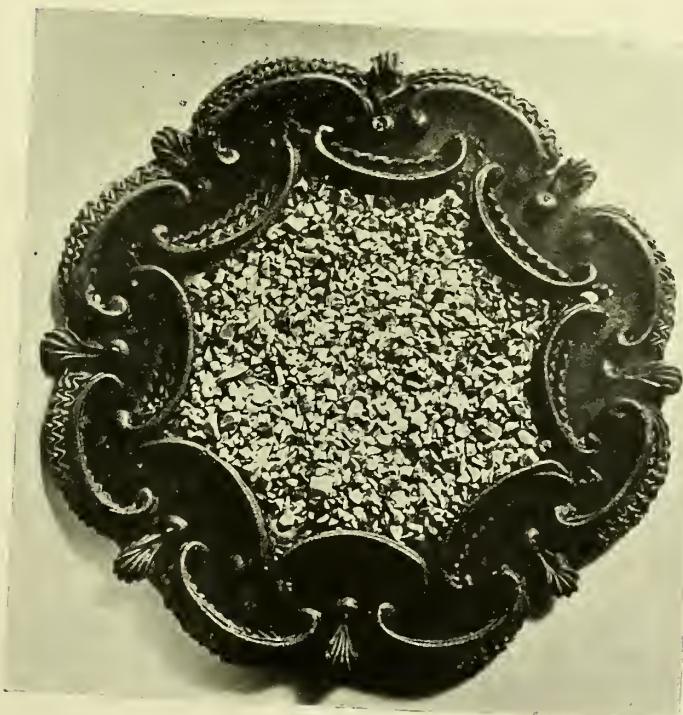
No. 178.—GATEAU CHOCOLATE CREME (4).

Use the same quality of Genoese as for No. 174, and the octagon shape of No. 176. Split, sprinkle, sandwich, mask, and cover the sides in the same way. Decorate with

Gateaux to sell at 1/6, 2/- and 2/6



No. 178A.

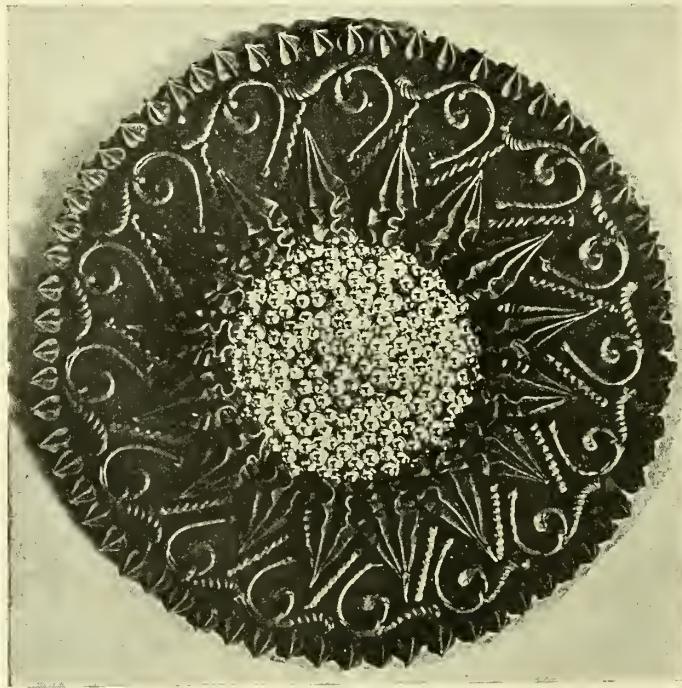


No. 178.

All about Gateaux and Dessert Cakes

small browned almond nibs, chocolate fondant, and chocolate crème au beurre, as follows :—

Fold a piece of stiff paper into four, and cut out so that when opened it is the shape and size of the line drawing marked 178A. Set this in the centre of the gateau, and, using it as a templet, run a fine roped line of chocolate-coloured royal icing round the edges. Lift the pattern, and fill in the space with cafe crème fo idant, and at once smother with the fine almond nibs. Using a finely-cut star tube, run roped lines round the almond-covered space, thickest in the middle and tapering at the pattern points. Outline these with medium-sized plain roped lines, slightly spaced and well pointed at the joins. Overpipe the star pipe lines with a medium-sized plain line and again with a fine line, well curving both plain lines at the ends, short of the ends of the roped star pipe curved lines, so that the joined ends of the plain roped lines stand out as points between each two curled ends. Border the edges with eight C shapes, points inwards, piped rather heavily with the star pipe, each one facing and enclosing the curled heads of the inner border.



No. 179.

There must be a space of $\frac{3}{4}$ in. between these outside loops, and in each space set a star tassel, pointing inwards, and at its point a large bulb. Overpipe the C shapes on the inner edges with double plain lines, well rounding the ends.

The details of the piping, all of it in chocolate crème au beurre, are clearly shown on the illustration.

No. 179.—GATEAU CHOCOLATE CREME (5).

Use the same shape and quality of Genoese as for No. 174. Split, sprinkle, sandwich, mask, and cover the sides in the same way. Decorate with small silver dragees and chocolate crème au beurre, as follows :—

Directly the top has been masked with chocolate fondant, set a small plain round

Gateaux to sell at 1/6, 2/- and 2/6

cutter $2\frac{1}{2}$ in. in diameter in the centre, and drop inside the cutter sufficient small silver dragees to cover the circular space. At once lift the cutter, and with a large eight-cut star tube pipe a frame of sixteen-pointed stars, 1 in. in length, in radial form as shown. Between the star points pipe with a fine plain pipe small straight roped lines 1 in. long, and alongside each, with the same pipe, small C shapes, with roped S scrolls to their right, and overpipe small curled scrolls inside the curled ends of the C shapes. Border the edges of the gateau with small stars, outstanding at an angle.

The whole of the piping is in chocolate crème au beurre.

No. 180.—GATEAU CHOCOLATE CREME (6).

Use the same shape and quality of Genoese as for No. 174. Split, sprinkle, sandwich, mask, and cover the sides in the same way. Decorate with chocolate crème au beurre as follows :—

With the edge of a palette-knife mark a line across the gateau a fraction out of the centre. With a small, finely-cut star tube run a slightly waved line along the marked line. With a plain round cutter $4\frac{1}{2}$ in. in diameter mark two sections of a circle in the wider space. The one edge of the cutter should be 1 in. distant from the bisecting line



No. 180.

on each side, and the other edges should meet within $\frac{1}{4}$ in. of the middle of the edge at right angles with the bisecting line. This shape can be seen by looking at the illustration. Along these two marked lines run slightly waved curved lines with the star tube.

Fill in the framed space with small upstanding stars. Run a coarse plain line along the top of each waved line, and with the star pipe enclose the top ends of the curved lines with a roped C shape. Outline the curved lines with fine plain roped lines. Overpipe

All about Gateaux and Dessert Cakes

twice the C shape in plain lines, and run extended right and left S scrolls on both sides of the top down to the ends of the star-filled space. Between the larger scrolls set rows of graduated bulbs, and outline the S scrolls with fine roped lines on the inside. Run a coarse plain line below the bisecting line, and a fine line beneath it. In the space below write "Chocolate" in freehand, working up the initial letter with side and extended scrolls in fine line. Border the lower half of the gateau with small stars, outstanding at an angle.

No. 181.—GATEAU CHOCOLATE CREME (7).

Use the same shape and quality of Genoese as for No. 174. Split, sprinkle, sandwich, mask, and cover the sides in the same way. Decorate with chocolate crème au beurre as follows :—

Divide the circumference of the gateau into four, and mark the divisions also in the exact centre. With a 3-in. plain round cutter, tilted a little, mark from the centre to the edges four sections of circles, so that they have the appearance of two long S shapes, crossed in the centre. With a small, finely-cut star tube run waved lines along these



No. 181.

marks, beginning at the edge, curling the head of the stroke a little beyond the mark, and running inwards to the centre tapering the end of the stroke to a point. On the outside of each of these curved strokes pipe a coarse line with a plain pipe, beginning at the edge of gateau, curling the end well and carrying it along into the centre. From the outside of each plain line and the inside of each waved line draw with the star tube inward-curving lines, meeting at points facing the gateau edges as shown. Fill in the four spaces so framed with small upstanding stars, and set a double-curled rose with the star pipe in the centre of the gateau.

Gateaux to sell at 1/6, 2/- and 2/6

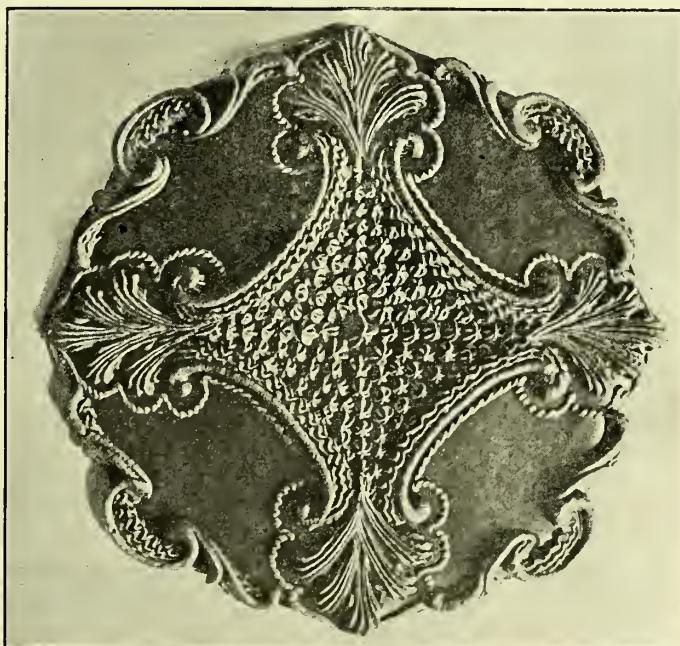
Border the edges of the gateau with a C and reversed S scroll as a continuation of the larger curved lines that cross the gateau. These scrolls must be first run in with the small star tube, and afterwards overpiped in plain lines. Between the C and S scrolls pipe rows of graduated buibs, and from the ends of the S scrolls fill in the remaining spaces on the edges with small stars.

The whole of this piping is in chocolate crème au beurre.

No. 182 — GATEAU CHOCOLATE CREME (8).

Use the same quality of Genoese as for No. 172. The shape, however, must be octagonal, as for No. 176. Split, sprinkle, sandwich, mask, and cover the sides in the same way. Decorate with chocolate crème au beurre as follows :—

With a fine pipe of chocolate-coloured royal icing run a bisecting line across the gateau from point to point, and another line at right angles from point to point. From a point 1 in. inward from the outer ends of these lines connect them together with long C shapes as shown, using the fine star tube and waving the lines of the C shapes, thicker in



No. 182.

the middles and with curled ends. Overpipe these on the edges of the outer sides with a fine plain pipe. Cover the points at the four corners, between the curled ends of the C shapes, with large five-stroke plumes with the small star pipe, the central stroke reaching the outer points on the edges of the gateau. Outline the C shapes and the plumes with fine roped work as shown. Fill in the central space with small upstanding stars. On the four other points of the gateau shape pipe with the small star tube small waved C shapes, with S and reversed S side scrolls. Overpipe these in fine line, filling in small side scrolls.

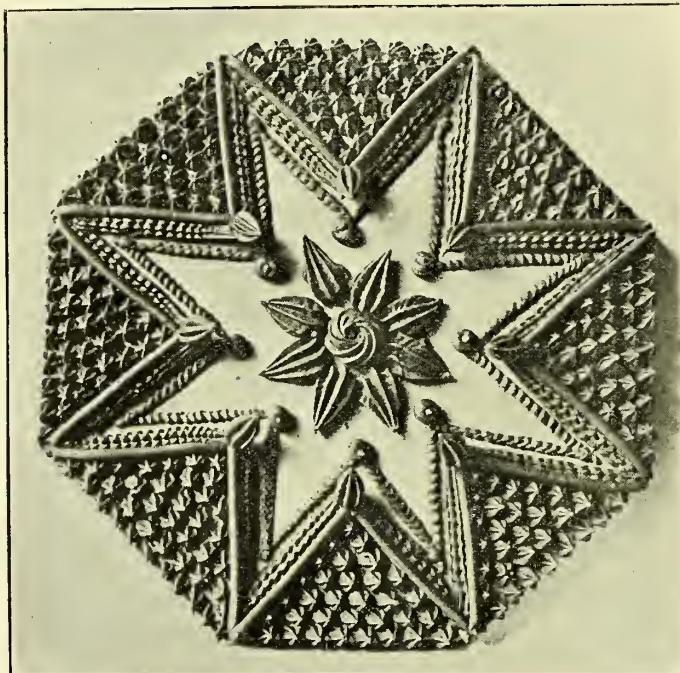
The whole of the piping is in chocolate crème au beurre.

All about Gateaux and Dessert Cakes

No. 183.—GATEAU CHOCOLATE CREME (9).

Use the same quality of Genoese as for No. 174. The shape should be octagonal, the same as No. 176. Split, sprinkle, sandwich, mask, and cover the sides in the same manner. Decorate with chocolate crème au beurre as follows :—

Midway between each two points of the gateau mark $1\frac{1}{4}$ in. inward. From the marks run fine lines of chocolate-coloured royal icing right and left to the points, thus marking out eight triangular shapes, the longest side of each triangle being the base (the edge of the gateau). With a small, finely-cut star tube run slightly waved straight strokes along the lines, starting at the gateau points, running inward along the lines, and



No. 183.

meeting in a point. Outline these strokes on their outsides with fine roped lines, meeting in points, and finish the points with large bulbs. In the centre of the gateau pipe with the star tube an eight-pointed star, the points facing between the triangular shapes, and finish the star in the centre with a doubly-curved rose with the star pipe. Fill in the triangular spaces with small upstanding stars in accurate rows, pipe a large plain line along the inside edge of the waved lines, forming two sides of the triangular shape, and on the point of each triangle set a star, upstanding at an angle.

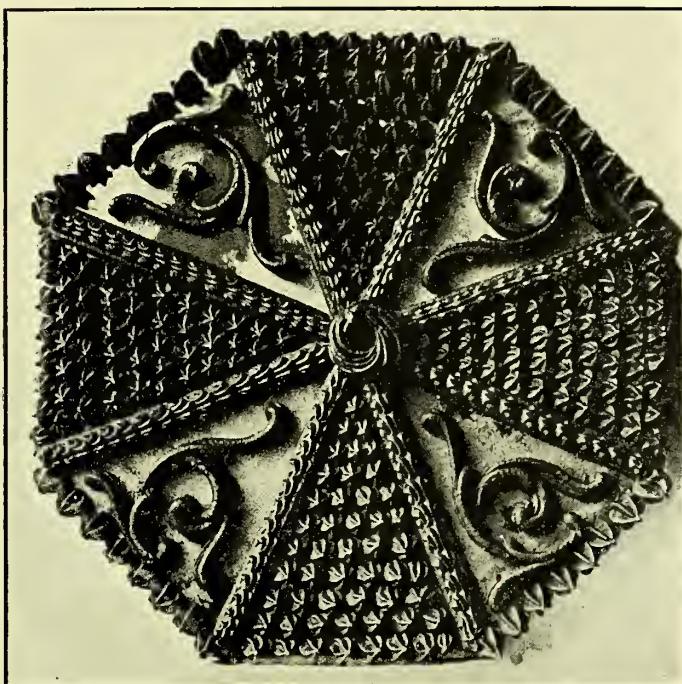
The whole of the visible decorative work is in chocolate crème au beurre.

No. 184.—GATEAU CHOCOLATE CREME (10).

Use the same quality of Genoese as for No. 174. The shape must be octagonal, and the size as for No. 176. Split, sprinkle, sandwich, mask, and cover the sides in the same way. Decorate with chocolate crème au beurre as follows :—

Gateaux to sell at 1/6, 2/- and 2/6

With the edge of a palette-knife mark four lines from point to point of the gateau, the lines all crossing in the centre and dividing the gateau into eight triangular spaces, the outer edge or base of the triangles being the shorter sides. With a fine pipe of chocolate-coloured royal icing run a fine line on each side of all the marked lines, spacing $\frac{1}{8}$ in., so that a ribbon space $\frac{1}{4}$ in. wide is left between each double line of royal icing. With a small, finely-cut star tube run a slightly roped line of the crème between each double line



No. 184.

of royal icing, in each case starting in the centre and finishing on the edge of gateau. Fill in each alternate triangular space with small upstanding stars, and with the same tube pipe a doubly-curled rose in the centre of the gateau. Fill in the alternate spaces with reversed C and S scrolls as shown, and overpipe with plain pipe in fine lines. Border the edges of these four spaces with stars, outstanding at a slight angle.

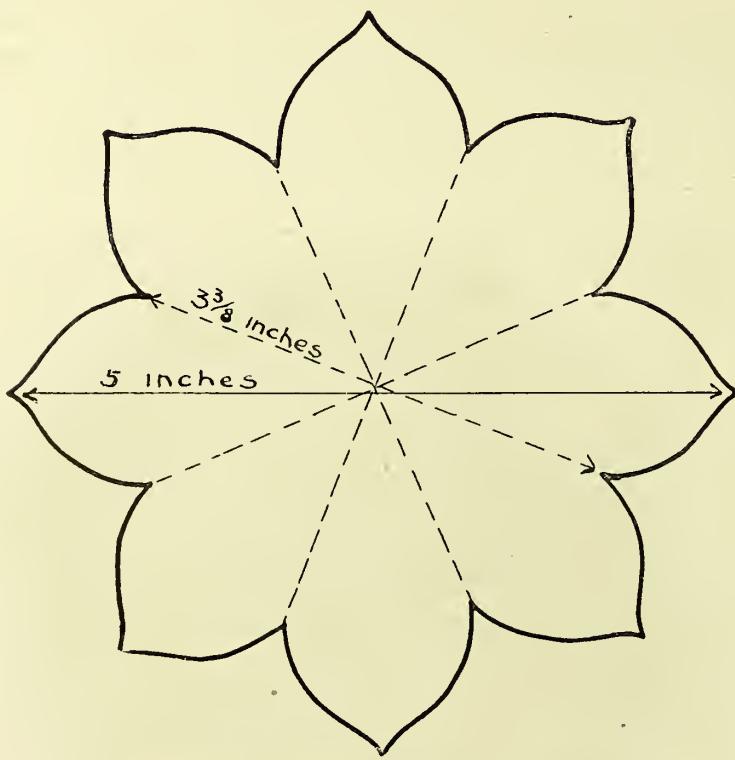
With the exception of the dividing lines of royal icing, which are used to give a cleaner finish and greater sharpness to the lines, the whole of the piping is in chocolate crème au beurre.

No. 185.—GATEAU CHOCOLATE CREME (II).

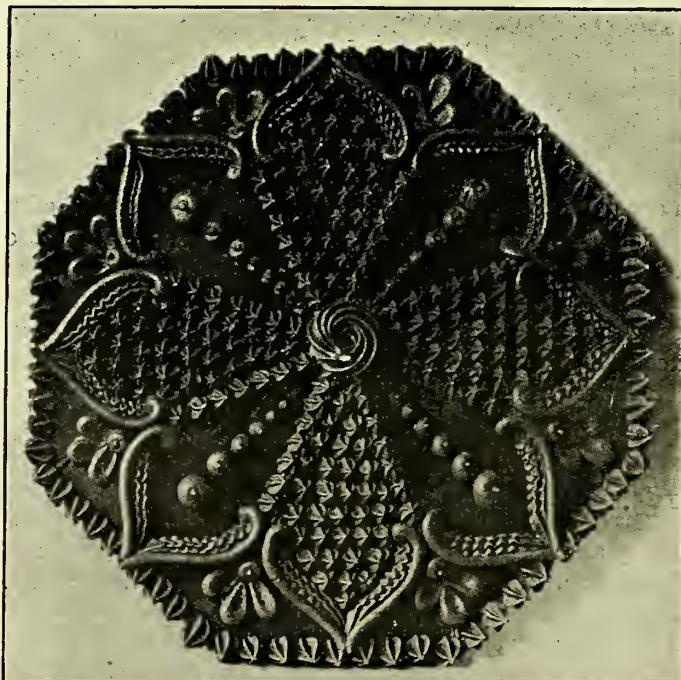
Use the same quality of Genoese as for No. 174, and the shape and size of No. 176. Split, sprinkle, sandwich, mask, and cover the sides in the same way. Decorate with chocolate crème au beurre as follows:—

Fold a piece of stiff paper four times, and cut it so that when opened it represents the shape and size marked 185A. The dotted lines show the marks of the folds. Set the paper pattern in the centre of the gateau, the points of pattern facing the middles of the

All about Gateaux and Dessert Cakes



No. 185A.



No. 185.

Gateaux to sell at 1/6, 2/- and 2/6

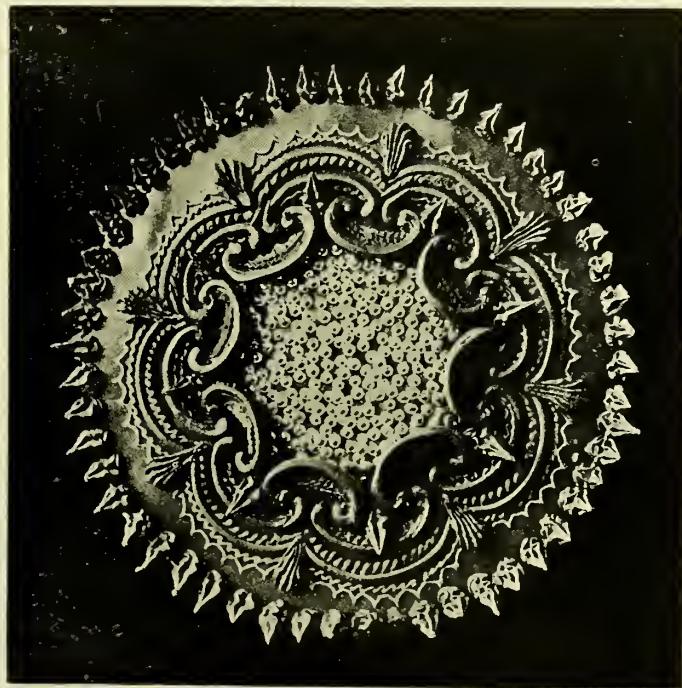
straight edges. Use the pattern as a templet, and with a fine pipe of royal icing outline the shape. Lift the pattern, and with a small, finely-cut star tube fill in perfectly straight lines of upstanding stars along the corresponding lines to the dotted ones of the pattern. From the points of these lines, along the marked lines, run with the star pipe right and left curved lines, making together minaret points. Between these points pipe with a plain pipe small three-stroke plumes, the points inwards and finished with a small bulb.

Fill in alternate spaces with small upstanding stars, and the other four spaces with long rows of bulbs, beginning with large ones as shown, and graduating inwards. Set a doubly-curled rose with the star tube in the centre of the gateau, and overline with a plain pipe all the minaret points, well curling inwards the inner ends of the strokes, and meeting in points at the edges of gateau. Border the edges of the gateau with small stars, upstanding at an angle.

The whole of the visible piping is in chocolate crème au beurre.

No. 186.—GATEAU CHOCOLATE CREME (12).

Use the same quality of Genoese as for No. 174. Cut round $5\frac{1}{2}$ in. in diameter. Split, sprinkle, sandwich, and mask in the same way. Decorate with chocolate crème au beurre and small silver dragees as follows:—



No. 186.

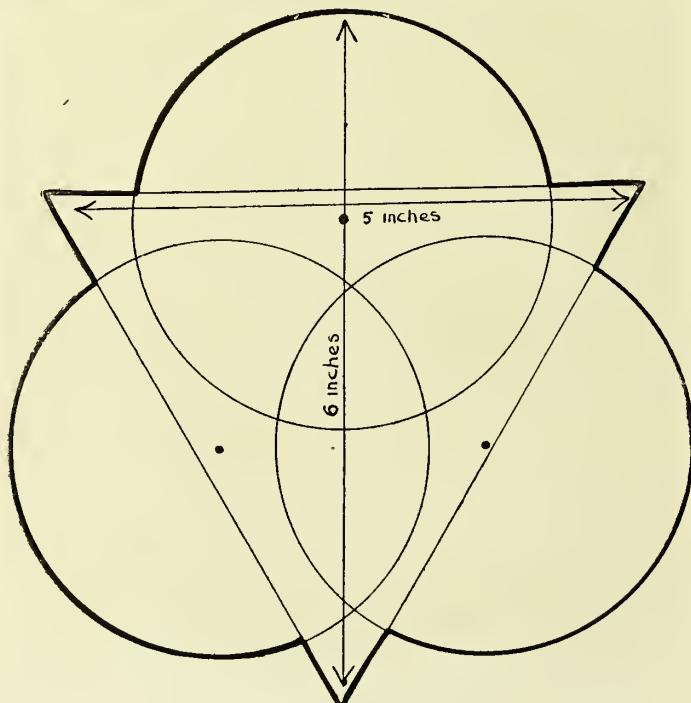
As soon as the gateau has been coated with the chocolate fondant set a plain round cutter $2\frac{3}{4}$ in. in diameter in the centre, and at once drop inside it sufficient small silver dragee to cover the small enclosed space. Lift the cutter and mark the outside of the circle into eight equal sized spaces. With a small finely-cut star tube run in eight incurved waved loops of chocolate crème, leaving a small space between each. With the same tube run outside the curved lines outward loops, alternating in position with the inner ones and slightly spaced. Overpipe both these loops with a plain pipe, the inner ones

All about Gateaux and Dessert Cakes

twice and the outer ones once only, well curling the ends of both. The overpiping of the inner lines must start on the gateau top outside the loops, and be curved inwards in well-curved C shapes to the inner edge of the roped loops. In this way they will slope upwards effectively as shown. Between the heads of the inner overpiping set an outward pointed star. Outside the outer C shapes pipe with a medium-sized plain pipe roped loops, meeting at the ends, and on their outer edges run with the same pipe, plain lines. Outline these with fine roped lines, and again with a fine scalloped edging, points outward. At the junctions of the roped loops set star tassels, and edge the outer border of the gateau with a row of stars pointing upward and outward.

The following twelve gateaux are made in a very effective but curious geometric form, and it will be necessary to cut out a cardboard templet, so that they may be cut to the correct shape. The base of the form is an equilateral triangle, with curves at the three sides.

First mark out an equilateral triangle, measuring 5 in. on each of its three sides. Then with a pair of compasses mark three circles, the centre of each being just inside the middle of the triangle sides. This will give the triangle points a margin of a fraction over $\frac{3}{4}$ in. outside the semi-circular sides. The line drawing shows the form of, as well as the method of working out the templet and its measurements. The outer darkened lines show where the cutting out should be done.



No. 187A.

No. 187. PISTACHIO & MARASCHINO CREME GATEAU (i).

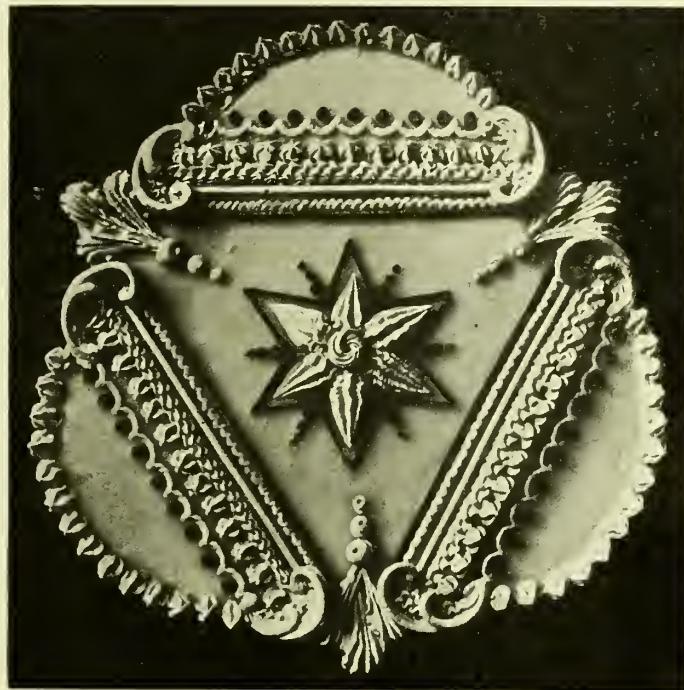
Use Genoese either No. 4 or No. 12, and cut to the proper shape, using the templet described above. Split and sprinkle the cut surface with simple syrup, strongly flavoured with noyeau. Sandwich with crème au beurre, flavoured with noyeau, which has been

Gateaux to sell at 1/6, 2/- and 2/6

slightly tinted with a little green colour and mixed with a few finely-chopped pistachio kernals. Lightly mask both top and sides with thin highly-boiled apricot purée, and then over-mask both top and sides with almost invisible green fondant, flavoured with noyeau. Unless very expert in using fondant, it is better to mask twice with thin fondant, the first coat being rather warm and the second the proper heat, but equally thin. By this means you will get a good surface and be certain of a good gloss.

Decorate with maraschino crème au beurre (pale yellow) and nicely flavoured pistachio crème au beurre (a pale green), flavoured with noyeau, and chocolate coverture, as follows :—

With a small finely-cut star tube run a waved line of green crème across the base of each semi-circular form, but leaving the points of the triangles which form the ends of these lines uncovered. This will give you a triangular shape, the ends of the lines not



No. 187.

meeting. Inside these waved lines run a line with a medium-sized plain pipe of yellow crème, and inside each of these a fine roped line of green crème, and again inside a fine plain line of chocolate. In the centre space run a six-pointed star of yellow crème, the stars pointing to the points of the triangle and the sides respectively. In the centre of the star pipe a small rose with the fine star pipe in green crème. Outline the star points in fine chocolate lines, with graduated dots of chocolate pointing outward between them.

On the three triangle points pipe in green crème with the star pipe, three-stroke plumes, with small bulbs of yellow crème, graduating inward from their base.

Along the outsides of the original waved green lines pipe rows of small stars in yellow crème. Outside these, small roped scalloped edging in green, points outwards, and between the points small bulbs of chocolate. From the insides of the sets of lines, outward to the sides of the semi-circular sides, pipe in yellow crème, with the small star pipe, waved C and reversed C shapes. Overline these twice in the same colour with a

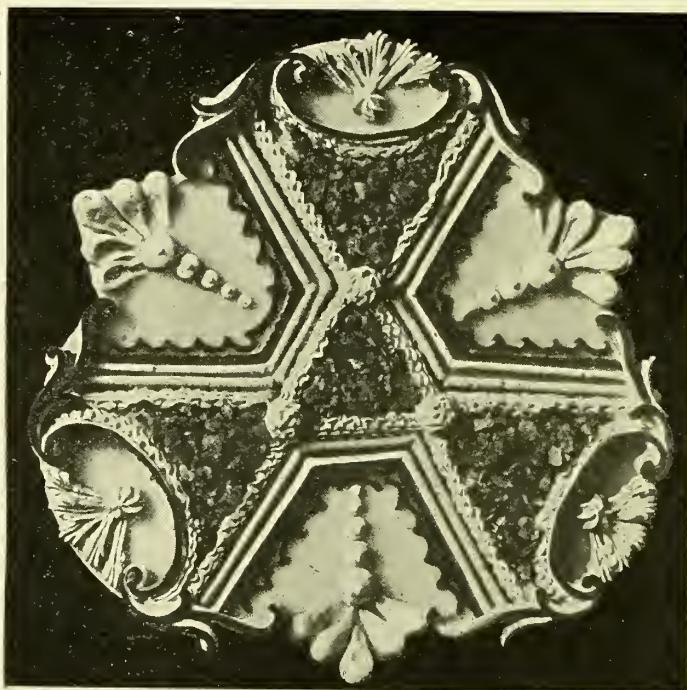
All about Gateaux and Dessert Cakes

plain pipe and with smaller C shapes at half distances. Complete the border on the rest of the semi-circular edges with small yellow crème stars, standing at a slight angle, upwards and outwards.

No. 188.—PISTACHIO & MARASCHINO CREME GATEAU (2).

Use the same shaped Genoese as for No. 187. Split, sprinkle, sandwich, and mask in the same way. Decorate with pistachio crème au beurre (green), maraschino crème au beurre (yellow), chocolate couverture, and *débris* of crystallised violet-leaves, as follows :—

With a small finely-cut star tube run in centre of gateau three waved lines of green to form a triangle, each line being exactly facing one of the points on the edge of the gateau. These lines must not quite meet, and must then be continued from their ends



No. 188.

in angle lines reaching the rounded edge of the gateau, leaving an inner space of $2\frac{1}{4}$ in. between each pair of extended lines. A glance at the illustration will show that the middle triangle forms the top on each of the three sides of a double triangle, something like the shape of an old-fashioned hour-glass. Now take a plain round cutter 2 in. in diameter, and at the outside edge of each of the three larger triangles, mark a half circle. With the small star pipe run a reversed C shape of yellow crème along each line, well curling both ends. Inside each C shape a wide five-stroke plume of green crème, points inward, with the small star tube, and set a small star of green at the base of each plume. Fill in the central and the three other triangles with almost cold soft fondant, very pale violet, and carefully cover each with the small violet *débris*, which must be free from dust. In the side spaces outline the waved green lines with coarse plain green lines on each of the three sides, then with smaller plain yellow lines slightly spaced, then with fine roped lines in chocolate, and then with fine scalloped edges, points outwards, in chocolate.

Gateaux to sell at 1/6, 2/- and 2/6

With a coarse plain pipe, pipe on the points five-stroke plumes in yellow, with plain yellow bulbs, graduated inwards.

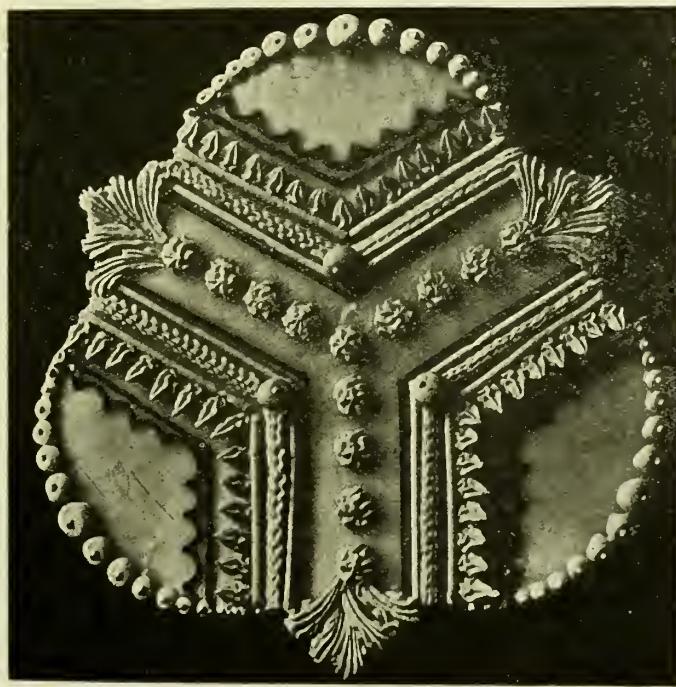
With the fine star pipe, pipe extended S scrolls in yellow right and left of the C shapes, and then overpipe these and the C shapes, first with a medium plain yellow pipe, and afterwards with a fine pipe in chocolate. Set large yellow stars at the corners of the central triangle to complete.

Should any difficulty be found in putting on the violet *débris* after the shapes have been made with the crème piping, it will be a good plan to do the outlining with a small plain pipe of royal icing first, fill in the fondant, and cover with the violet *débris* before doing the crème piping.

No. 189.—PISTACHIO & MARASCHINO CREME GATEAU (3).

Use the same Genoese as for No. 187. Cut to the same shape. Split, sprinkle, sandwich, and mask in the same way. Decorate with pistachio crème au beurre (green), maraschino crème au beurre (yellow), and chocolate couverture, as follows:—

Mark the top of the gateau in three places, each facing the middle of the semi-circular edges and $2\frac{1}{4}$ in. inwards from the edge. From these marks run a slightly waved line of yellow crème with the small star tube to right and left, to the edge of the gateau,



No. 189.

where the rounded sides join the points. These lines can be clearly seen on the illustration. On the insides of these lines run plain lines in yellow crème with a medium pipe, and finer plain chocolate lines, both slightly spaced. At the three points pipe five-stroke plumes in green crème, with a fine star pipe, and in the centre of the gateau, pipe

All about Gateaux and Dessert Cakes

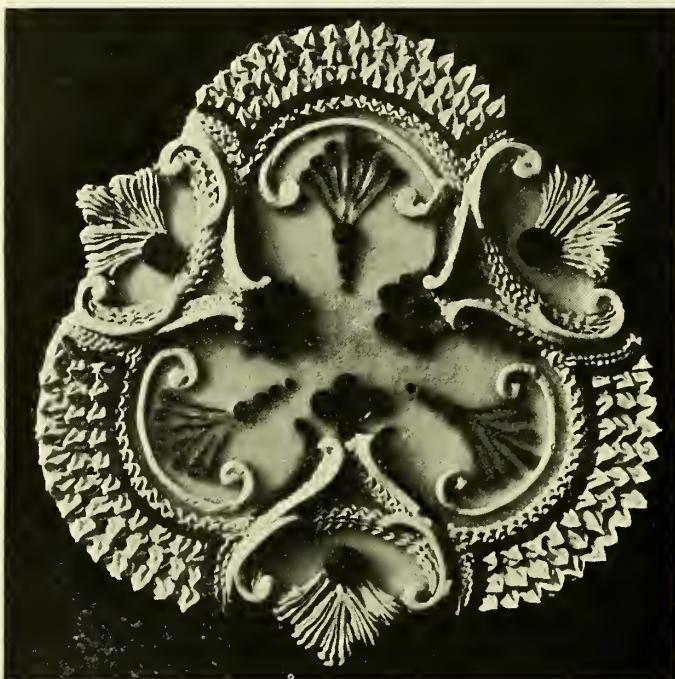
a yellow crème star, with four other stars radiating along the three channels, the stars being upstanding but without points, spaced, and the outer one in each case at the base of the plume.

On each of the outer rounded spaces outline the yellow waved lines with a medium-sized plain line in green crème, a little spaced, of course, following the angle of the waved line. Outside the plain green line in each space pipe a row of small pointed green crème stars close to the plain line, and upstanding at an angle outwards. Outside the stars, spaced nearly $\frac{1}{4}$ in., pipe a fine roped line in chocolate, and outside this a roped scalloped edging in chocolate, points outward. Border the rounded edges with rows of bulbs in yellow crème, a large one in the middle and graduating on both sides, and finish by piping three large yellow bulbs at the angles of the yellow waved lines.

No. 190.—PISTACHIO & MARASCHINO CREME GATEAU (4).

Use the kind and shape of Genoese as for No. 181. Cut, sprinkle, sandwich, and mask in the same way. Decorate with pistachio crème au beurre (green), maraschino crème au beurre (yellow), and chocolate coverture, as follows:—

With a plain round cutter, 2 in. in diameter (or, better still, with a piece of stout narrow tin plate $3\frac{1}{4}$ in. long bent into a half circle of 2 in. in diameter), mark a half circle



No. 190.

from the edges to $1\frac{1}{4}$ in. inward from each point. Reverse the cutter and mark nearly $\frac{3}{4}$ a half circle $\frac{3}{4}$ in. inward from the rounded edges, thus following the curve $\frac{3}{4}$ in. from the edge.

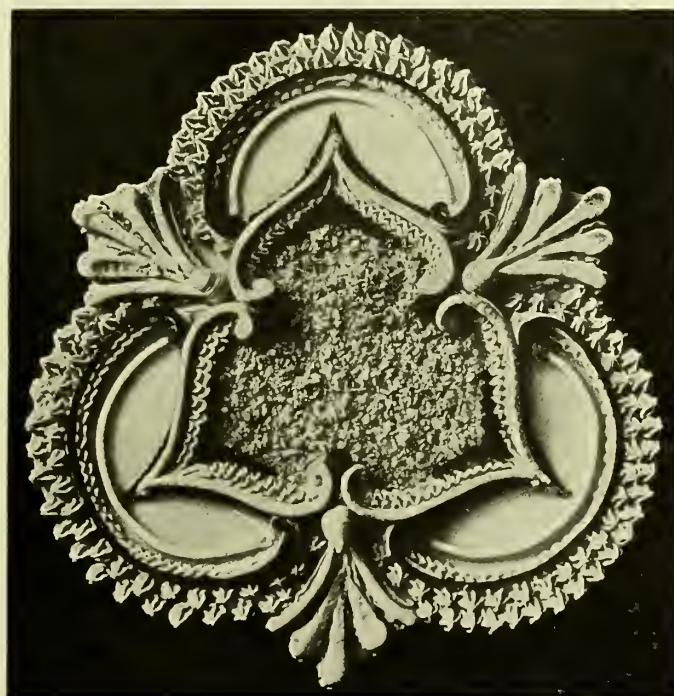
With a small finely-cut star tube run a waved line of green crème, slightly smaller at each end (which must be curved in C shape), along the first marked lines facing the points. Now with the same-sized star pipe, filled with yellow crème, run on the inner side of

Gateaux to sell at 1/6, 2/- and 2/6

each C shape an S and a reversed S shape, extended, starting facing the middle of the C shapes, but $\frac{1}{2}$ in. inwards, and curling the heads outward as shown, finishing by bringing down the sides of the C shapes to the edges of the gateau. Now with the green star pipe run fine waved lines along the other marked lines, finishing each by running a small side line down to the gateau edges. Inside the last curved lines run long C shapes in yellow crème with a medium-sized plain pipe, well curling each end. Inside these pipe long seven-stroke plumes in chocolate, points inward, using a fine pipe, and finishing with chocolate bulbs graduated towards the centre of the gateau. At the heads of the large S shapes pipe short thick three-stroke plumes in chocolate, with a bulb at the base of each. Outline the S shapes with fine chocolate ropes. At each point on the gateau edge pipe with the small star pipe five-stroke plumes in green, with a chocolate bulb at the base of each. Overpipe the S shapes with a medium-sized pipe of yellow and a finer one of the same colour, covering the ends of the overpiping with small C scrolls, taking half the length of the S shapes, both ends of the C's being well curled. On the outer side of the rounded spaces pipe three rows of small yellow stars, sloping slightly outwards and upwards, and between the inner rows of stars and the waved green lines run a medium-sized chocolate rope.

No. 191.—PISTACHIO & MARASCHINO CRÈME GATEAU (5).

Use the same kind and shape of Genoese as for No. 181. Split, sprinkle, sandwich, and mask in the same manner. Decorate with pistachio crème au beurre (pale green),



No. 191.

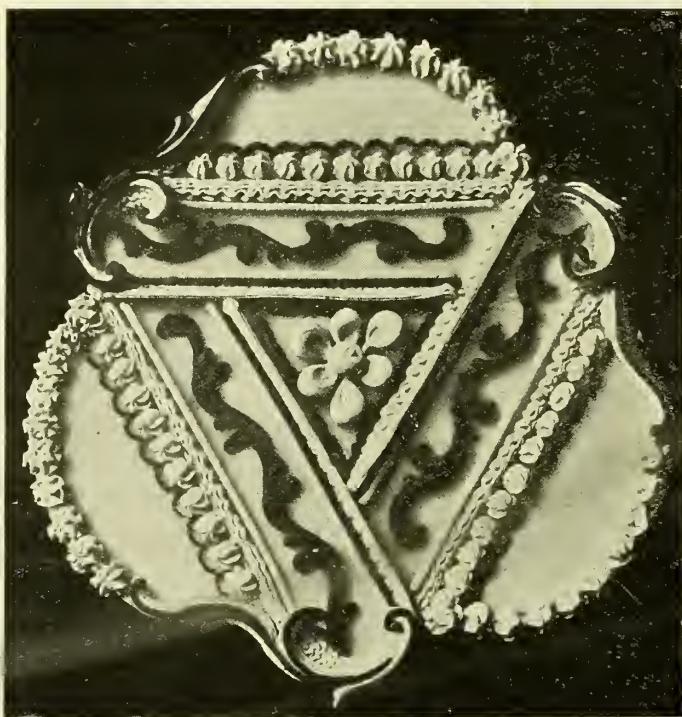
maraschino crème au beurre (pale yellow), chocolate coverture, and finely-chopped pistachio kernels as follows :—

With a plain round cutter, $2\frac{1}{2}$ in. in diameter, mark three semi-circles, the rounded

All about Gateaux and Dessert Cakes

sides outward, $\frac{1}{2}$ in. inward from the rounded sides of the gateau. With a small finely-cut star tube cover these marked lines with a slightly waved line of yellow crème, incurving the ends. Mark 2 in. inward from each point, and from these marks run waved star pipe S and reversed S shapes (with incurved heads) down, meeting in a point in the centre of the marked-out waved semi-circles. A little study of the illustration will show the shape to be outlined by these sets of lines, making a centre with three minaret-shaped points. Fill in this centre with a little of the pale green fondant used for masking, and sprinkle finely-chopped pistachio kernels all over it.

On each of the three points on the edges of the gateau pipe in green crème with the fine star pipe five-stroke plumes, points inward. Overpipe these with a medium-sized plain pipe, the same colour. Overpipe the minaret points of the centre shape with a medium-sized plain pipe of yellow crème, after overlining with drawn lines with the small star pipe, being careful in each case to well curl the ends of the lines inwards, and keeping both the star pipe and plain lines on the outside edge of the waved lines, so that the waved



No. 192

lines are not covered by them. On the inside, where the curled heads separate, pipe a large chocolate bulb, and at the points of the minarets, on the inside edge, pipe sets of nine chocolate bulbs, graduating from the centres along the insides of the yellow waved lines. Outline the minaret points on the gateau top with fine roped chocolate lines, run a plain fine yellow line inside each of the first waved loops, pipe two rows of fine green stars on the outsides of the yellow waved loops, and overpipe the yellow loops with fine chocolate lines, well curling the ends.

No. 192.—PISTACHIO & MARASCHINO CREME GATEAU (6).

Use the same quality and shaped Genoese as for No. 184. Split, sprinkle, sandwich,

Gateaux to sell at 1/6, 2/- and 2/6

and mask in the same way. Decorate with pistachio crème au beurre (pale green), maraschino crème au beurre (pale yellow), and chocolate coverture, as follows :—

With the edge of a palette knife mark three lines across the rounded sides from the base of the points. Now mark three other parallel lines, starting each of these from the right hand side of the points, and carrying them a little way only past the centre of the gateau, so that each bisects another line, and thus form a central triangle with extended arms. This form is quite clearly shown on the illustration, and the description can be easily followed thereby.

With a small, finely-cut star tube run a slightly waved line of yellow crème along each of the inner lines. Outside these medium-sized plain chocolate lines, and the same sized plain green lines. Inside the triangle run fine roped chocolate lines, and in the centre a six-stroke radial plume in yellow, the points meeting in the centre and covered with a green bulb. On top of the waved yellow lines run with the same pipe, drawn lines.

With the same sized star tube run waved green lines along the outer parallel lines first marked, and inside these medium-sized plain yellow lines. This will leave three flat ribbon-like bands in triangular shape, and along these run extended scrolls as shown, in chocolate, with a fine plain pipe. Outside each waved green line pipe a row of small yellow stars, standing slightly upward and outward, and border these with a fine roped scalloped edging in chocolate. At the outer end of each ribbon, pipe in yellow with the fine star tube C scrolls, with the left-hand end well curled and raised. From these, with the same pipe, run in at the left side extended scrolls, reaching about 1½ in. along the outer rounded sides. Overpipe all these, first with plain lines in yellow, and afterwards with a finer plain pipe in chocolate. Border the remainder of the rounded edges with larger flat stars in green.

No. 193.—PISTACHIO & MARASCHINO CREME GATEAU (7)

Use the same size, shape, and quality of Genoese as for No. 197. Split, sprinkle, sandwich, and mask in the same way. Decorate with small crystallised violet débris, pistachio crème au beurre (green), maraschino crème au beurre (yellow), pale violet fondant and chocolate coverture, as follows :—

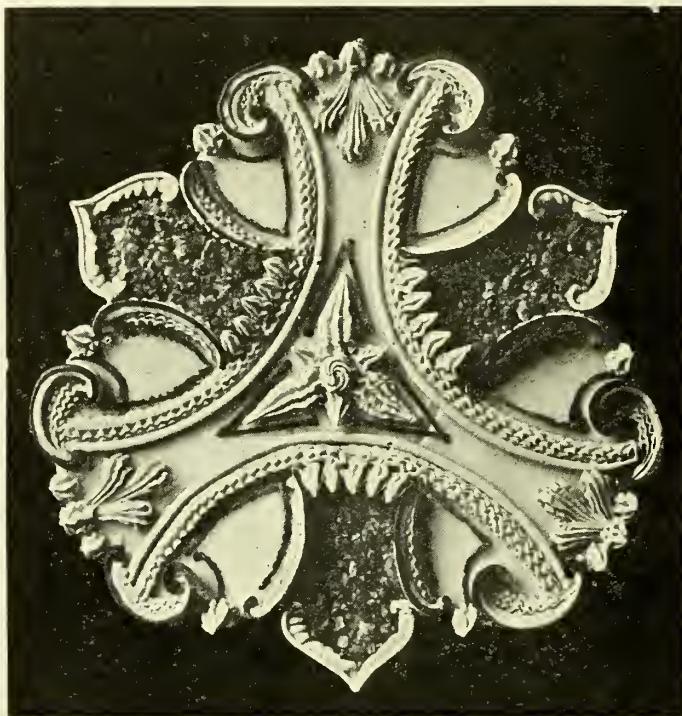
With a plain, round cutter, 4½ in. in diameter, mark three sections of a circle, taking the outside points as their centre, and carrying them inwards at their widest 2½ in. from the points. From these marked lines, to the edges of the gateau, run slightly curved lines of royal icing on the inner side, 1¼ in. apart, and curving outward, so that at the edges they are 1⅓ in. apart, with the points in the middle of the outer side. These shapes can be clearly seen on the illustration. These shapes should also be inclosed on the inner side with the royal icing lines, which are more easily run in if they are roped. Fill in the spaces thus enclosed with pale violet fondant, almost cold, and at once cover with very small pieces of violet débris, (Violet débris can be bought at half the price of the whole flowers, and is more suitable for this and many other purposes.) With a small, finely-cut star tube, run in slightly waved lines of yellow crème along the three semi-circular marked lines. Inside these run with a plain, medium-sized pipe, lines of green crème, close to the waved lines.

In the centre of the gateau, pipe in yellow crème a fine six-pointed star, composed of three large stars, facing the cross roads, three small ones between, and a small green rose in the centre of all. Outline the three large stars with plain chocolate lines, as shown.

Edge the two curved lines on each side of the violet spaces with waved lines in green crème, using the small star tube, and piping slightly curled ends on the star edges. Edge

All about Gateaux and Dessert Cakes

the points with roped minaret points, also in green, but piped with a plain pipe. With the fine star pipe run in small waved C shapes across the ends of the semi-circular lines, curling and raising the ends inside the semi-circles. Outline the spaces on each side of the violet spaces with fine chocolate lines. Overpipe the waved green lines at the sides as well as the C shapes first with plain green pipe, then with finer plain chocolate pipe.



No. 193.

Overpipe the minaret points with the plain green pipe, but not with chocolate. At the inner side of the violet spaces pipe five stars in yellow, pointing upward and outward, and at the side of each raised head of the C shapes also pipe a large yellow star. On the edges at the outer end of the cross roads pipe with the small star tube in green, three-stroke plumes, points outward, and at the points three stars in yellow.

No. 194.—PISTACHIO & MARASCHINO CREME GATEAU (8).

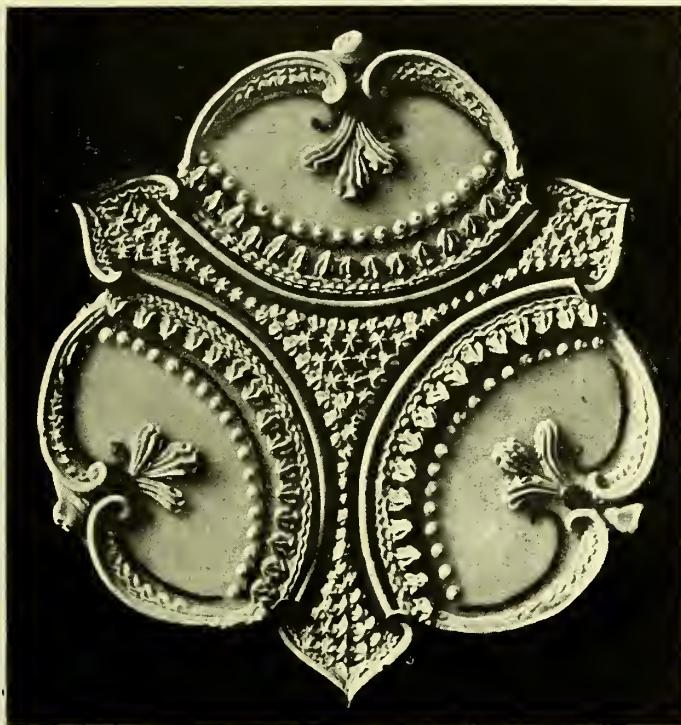
Use the same size, shape, and quality of Genoese as for No. 187. Split, sprinkle, sandwich, and mask in the same way. Decorate with pistachio crème au beurre (pale green), maraschino crème au beurre (pale yellow), and chocolate coverture, as follows:—

With a plain round cutter, 4 in. in diameter, mark three sections of circles on the rounded sides of the gateau, thus converting each rounded side into a pointed ellipse. With a small, finely-cut star tube, run along the marked lines a slightly waved line in yellow crème. Inside these a medium-sized plain line in green, almost touching the waved lines. Inside these fine chocolate lines, slightly spaced, and between the waved yellow and plain green, on top, fine chocolate lines. On the points of the gateau pipe with the

Gateaux to sell at 1/6, 2/- and 2/6

small star pipe waved lines in green in minaret shape. On the outside edges of these, overpipe, first with plain pipe in green and then with finer plain pipe in chocolate, in both cases well curling the inner ends. Fill in the inner space with fine yellow upstanding stars in accurate rows, the centre of all to be filled in with a triangle of green stars.

On the outer sides of the semi-circular waved lines of yellow, pipe rows of green stars, upstanding and outstanding. Outside these in each case pipe a fine roped line in chocolate, and a row of small yellow bulbs. A little nearer the edge than the middle of each ellipse



No. 194.

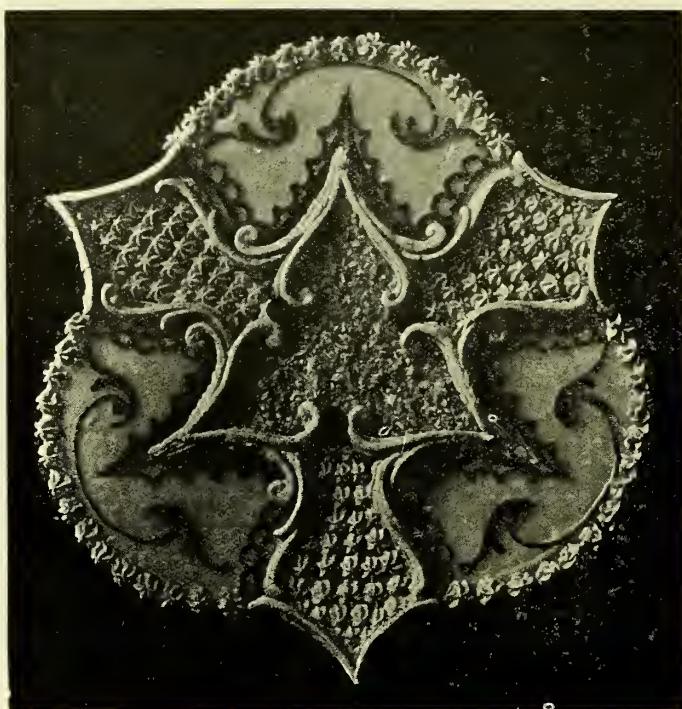
pipe a three-stroke green plume with the fine star pipe, the points outward. From the base of the plumes pipe to right and left wide C scrolls of chocolate, with a chocolate bulb between. Outside these scrolls, on the edge of each ellipse, pipe with the star tube two wide C shapes in yellow crème, starting near the centre, with outward curved heads, and curving outward right and left to the points of the ellipse. Overpipe these twice in plain yellow, first with a medium and then with a fine pipe.

No. 195.—PISTACHIO & MARASCHINO CREME GATEAU (9).

Use the same size, shape, and quality of Genoese as for No. 187. Split, sprinkle, sandwich, and mask in the same manner. Decorate with chopped pistachio kernels, pale green fondant, pistachio crème au beurre (pale green), maraschino crème au beurre (pale yellow), and chocolate coverture. Cut a paper templet in triangle shape, 3 in. each way, and then cut a small V piece out of each side. Set this templet in the middle of the gateau, the points towards the rounded edges, and with a small tube run a roped

All about Gateaux and Dessert Cakes

line of royal icing to outline the shape. Lift the templet, and run a little pale green fondant, almost cold, into the space. At once sprinkle on the fondant some finely-chopped pistachio kernels, well covering the fondant. With a small finely-cut star tube run in yellow crème wide V shapes at each point, starting one-third of the length of half of each side from the centre, and running down to fine-drawn points, curling the heads of each V shape. With the small finely-cut star tube run in green crème the shield-shaped outlines at the sides, as shown on the illustration. The side strokes for these start at the edge of the gateau, and are drawn inward behind the heads of the yellow V shapes. The strokes that cover the points are carried from the base of the points, right and left, meeting at the points. With the small star outline in yellow the minaret points.



No. 195.

curling the heads inward on top of the pistachio-covered fondant, and joining and finishing on the V shapes. Overpipe all these shapes first with a fine and again with a finer plain pipe in the same colour at the star pipe work, putting in the small side scrolls to the shield shapes as shown. Outline the whole of the shapes on the gateau top in fine roped chocolate lines, and border these with fine scrolled edgings. Facing each of the triangle points, pipe in chocolate wide C scrolls, with small extended scrolls to right and left. Fill in the shield shapes with small upstanding yellow stars in accurate rows, and set a chocolate bulb between the curled ends of the overpiping on the fondant. Border the rounded edges of the gateau with small green stars.

No. 196.—PISTACHIO & MARASCHINO CREME GATEAU (10).

Use the same size, shape, and quality of Genoese as for No. 187. Split, sprinkle, sandwich, and mask in the same way. Decorate with pistachio crème au beurre (pale green), maraschino crème au beurre (pale yellow), and chocolate coverture, as follows:—

Gateaux to sell at 1/6, 2/- and 2/6

With a plain round cutter $2\frac{1}{2}$ in. in diameter, held at an angle, mark three sections of circles $\frac{3}{4}$ in. from the rounded sides, and following the same shape as the sides. With a small finely-cut star tube run slightly waved lines of green crème along the marked lines, well curling both ends. In the centre of the gateau pipe with the star pipe in yellow a central curled rose, and radiating from this three flat-pointed pear shapes, pointing in each case to the centre of the green waved loops. Between these pear shapes, first with the fine star and afterwards with a fine plain pipe, both yellow, run in S-shaped scrolls with small side scrolls, their ends resting behind the curled ends of the waved loops. At the heads of these S scrolls, between each two, pipe a chocolate bulb. Outline the pear



No. 196.

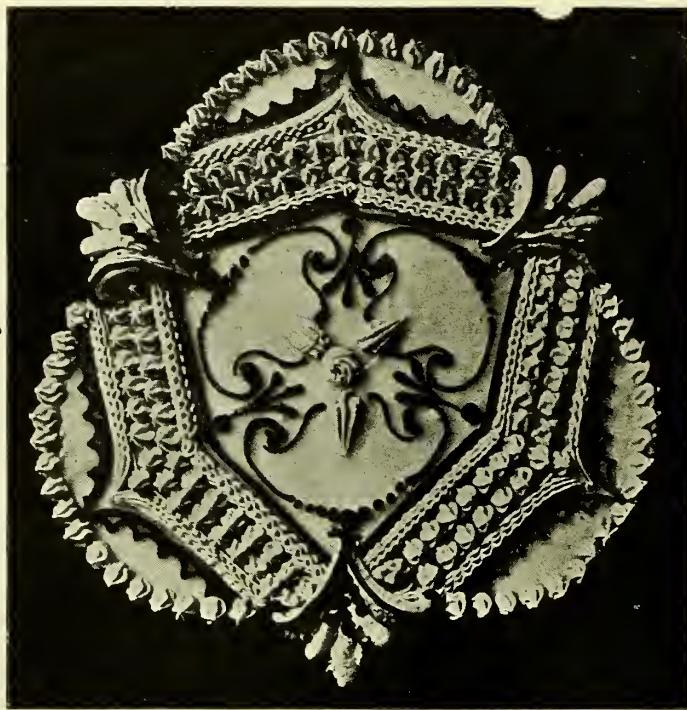
shapes with plain lines in chocolate, meeting at the points. Inside the waved loops run fine roped lines of chocolate, and edge these with a fine roped scalloped border, points away from the roped lines. Starting from the beginning of the rounded edges of the gateau, just beyond the points, pipe with the star pipe in yellow waved V shapes, points inward as shown. Overline these in green, and on the irregular downward-shaped spaces thus formed pipe three rows of graduated stars, the central one green, the outer ones yellow, and tapering chocolate ropes between them. Overpipe in plain green lines the original waved loops, and again overpipe with fine chocolate pipe, in both cases well curling the ends. Fill in the outer rounded spaces on the edges of the gateau with two rows of small yellow stars, upward and outward.

No. 197.—PISTACHIO & MARASCHINO CREME GATEAU (11).

Use the same size, shape, and quality of Genoese as for No. 187. Split, sprinkle, sandwich, and mask in the same way. Decorate with pistachio crème au beurre (pale green), maraschino crème au beurre (pale yellow), and chocolate coverture, as follows :—

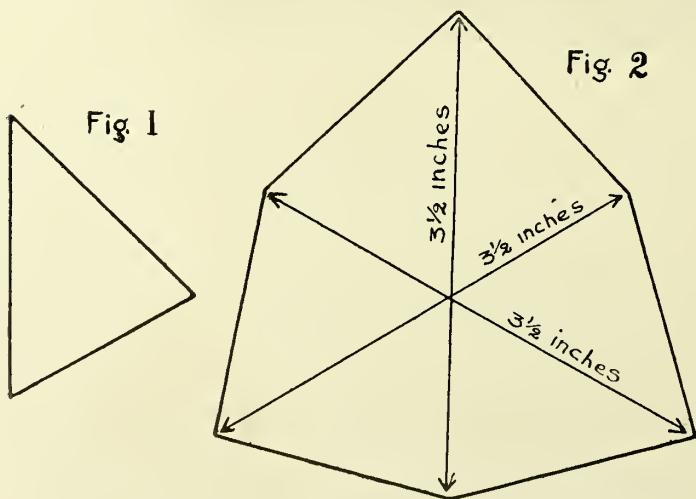
All about Gateaux and Dessert Cakes

Fold a piece of stiff paper in two, and again in three, and cut out the shape shown in Fig. 1, so that when unfolded it is the shape and size of Fig. 2 in the line drawing marked



No. 197.

197A. Set this shape in the centre of the gateau, with the longest points equi-distant from the edges of the gateau points. Using the shape as a templet, run a slightly waved line of green crème with a small finely-cut star tube along each of the six sides. Lift the templet, and with the same tube run six parallel lines $\frac{3}{4}$ in. outside the first ones. The second set must each start where the rounded edge joins the points of the gateau, must run parallel with the first lines, until near the end of the lines, and must then curve slightly outward so that each two lines meet in a fine outward curved point. In the centre of the gateau pipe a small twisted rose of yellow cream with the small star pipe, and



No. 197A.

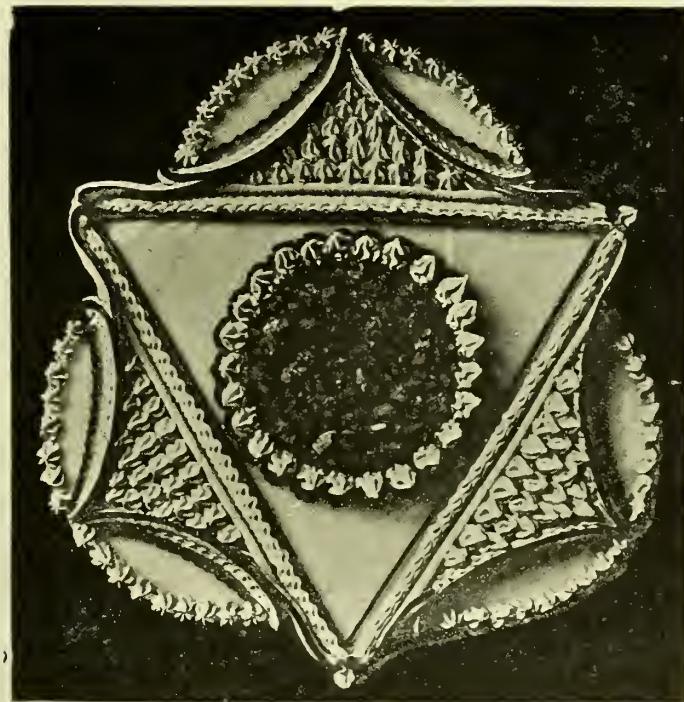
Gateaux to sell at 1/6, 2/- and 2/6

with the same pipe run in three pear-shaped stars, the points facing the points of the gateau. Outline the inner sides of the six-sided shape with fine plain lines in chocolate. Between the stars pipe in chocolate small long three-stroke plumes, points outward, with a small bulb at their base, which should be facing the angles of the enframing lines. To right and left of the plumes pipe, also in chocolate, extended scrolls in C and reversed C shape, with S and reversed S scrolls above them. After filling in the corners at the gateau points, the ends of the C scrolls can be joined in sets of two, with rows of graduated dots of chocolate, as shown in the illustration.

With the fine star pipe fill in the spaces between the parallel green lines with rows of yellow stars, upstanding. With the same pipe fill in the three points with rather heavy five-stroke plumes, points inwards, and reaching over to the angles of the green lines. With a plain pipe of green overpipe these plumes, the three central strokes to be straight and the two outer ones starting with outward curved heads. Overpipe the two outside strokes with chocolate, and also the central one with graduated chocolate bulbs. Outline the outer green lines with fine roped chocolate lines, bringing them to meet in a point in the middle, and then edge them with a fine scalloped border, points outward. Border the outer rounded edges with fine yellow stars, standing at an angle, upwards and outwards.

No. 198.—PISTACHIO & MARASCHINO CREME GATEAU (12).

Use the same size, shape, and quality of Genoese as for No. 187. Split, sprinkle, sandwich, and mask in the same way. Decorate with crystallised violet *debris*, pale



No. 198.

violet fondant, pistachio crème au beurre (pale green), maraschino crème au beurre (pale yellow), and chocolate couverture, as follows :—

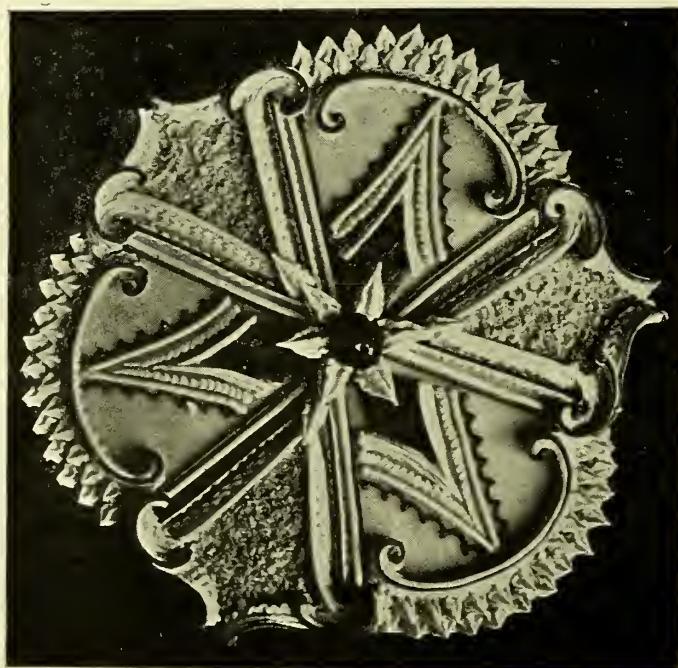
All about Gateaux and Dessert Cakes

With the edge of a palette-knife mark three lines, forming a triangular shape from point to point on the shape. Exactly in the centre of this triangle mark a circle with a plain round cutter 2 in. in diameter. Outline this circle with a fine rope of royal icing, and fill in with a little soft pale violet fondant, almost cold, and at once cover with *debris* of violet leaves. Border the circle with fine stars in pale green, standing upward and outward at a slight angle. Outline these stars with fine roped chocolate loops.

With a small finely-cut star pipe run slightly waved lines of the yellow crème along the marked triangle. Inside these lines run fine plain chocolate lines, forming an inner triangle. Outside the yellow lines run coarse plain lines in pale green crème. Mark the middle of each rounded side, and from the ends, both right and left, run with the star pipe, inward curved green waved lines, meeting in points at the marked middles. Overpipe these with the coarse plain pipe in green, filling in to meet them side S scrolls, starting at the points of the yellow lines. Having filled in the small side triangles with rows of yellow stars, overpipe all these lines with fine plain chocolate lines, border the incurved lines with fine roped chocolate lines, set a small green star on each triangle point, and border the rounded edges with fine green stars.

No. 199.—PISTACHIO & MARASCHINO CREME GATEAU (13).

Use the same shape, size, and quality of Genoese as for No. 187. Split, sprinkle, sandwich, and mask in the same manner. Decorate with a half cherry, three small



No. 199.

diamonds of angelica, finely-chopped pistachio kernels, pale green fondant, pistachio crème au beurre (pale green), maraschino crème au beurre (pale yellow), and chocolate coverture as follows :—

With the edge of a palette-knife mark three straight lines across the top of the gateau, each line starting $\frac{1}{4}$ in. from beyond the base of the points. As these lines do not exactly

Gateaux to sell at 1/6, 2/- and 2/6

bisect the gateau, they will leave a small triangle shape in the centre. In the side spaces thus marked out, and forming three irregular-shaped diamond spaces, with the outer points on the shorter sides, run with a fine pipe of royal icing two fine roped lines in each space. These lines must be parallel with the marked lines, but $\frac{1}{4}$ in. distant from them, must meet at their inside points, and extend to the gateau edge. Fill in these spaces with pale green fondant, and at once smother with the finely-chopped pistachio kernels. Outline these spaces with the small finely-cut star tube with finely waved lines of the yellow crème, and outline them with coarse plain roped lines, also in yellow crème. With the same plain yellow pipe run coarse plain lines along the marked lines. With a fine plain chocolate pipe run a plain line along the top of each plain roped line and outside each coarse plain line. In the larger side spaces set the three diamonds of angelica, the inner points just reaching the small central triangle. Outline the angelica on the outer sides only with drawn lines in green crème, using a fine star pipe, the lines meeting at the outer points of the angelica. Overpipe these lines with fine lines, also in green, and with the same pipe outline the star pipe lines with roped lines. Outline these with plain lines with the same pipe, and again outline with fine scalloped edgings in chocolate. Along the edges of these larger spaces, $\frac{1}{2}$ in. from the edges, pipe in green crème with the small star pipe wide slightly waved C shapes, with well curled ends. Overpipe these in plain lines in green, and in finer plain lines of chocolate. With a fine plain pipe of yellow crème overpipe in plain lines the star pipe lines enclosing the pistachio-covered spaces, and set a plain drawn yellow star overhanging the points of the spaces. Enclose the ends of the pistachio-covered spaces with two S and reversed S scrolls, using the small star pipe with yellow crème, the ends of the scrolls almost meeting at the gateau points and extending at the other ends, outside the pistachio spaces. Overpipe in plain yellow lines, breaking their length midway with shorter C scrolls. Overpipe both with fine chocolate lines. Finish the outside edges of the curved sides with two rows of small stars, the inner one of yellow crème and the outer one of green crème, both up and outstanding. Finish the centre with six outward-drawn stars, three green and three yellow, the yellow ones pointing over the angelica and the green ones over the ends of the pistachio-covered spaces. Set half of a bright glacé cherry in the centre of the stars.

AVELINE PRALINE GATEAUX

For the following twelve gateaux it will be necessary either to bake the Genoese in heart-shaped frames, or to cut a cardboard shape to use as a templet in cutting the Genoese from the sheet. The dimensions of those shown are 5 in. from side to side and $5\frac{1}{2}$ in. from the bottom point to the top curves, and it is upon this basis of size that measurements are given. Where the above dimensions are increased or decreased to alter the size of any particular gateau, the measurements here given will, of course, need to be altered correspondingly.

No. 200.—AVELINE PRALINE GATEAUX (I).

Use Genoese No. 18. If baked in shapes it should be $1\frac{1}{2}$ in. thick, if in thick sheets the same thickness, if in thin sheets $\frac{1}{2}$ in. only, and three thicknesses used for each gateau. If thick sheets are used, once splitting will be sufficient, but a thick layer of the crème for sandwiching will be necessary. If the thin sheets are used in sets of three, two thinner layers of crème will be in order. Whichever plan is adopted, the surfaces must be sprinkled with simple syrup, well flavoured with kirsch, before sandwiching with the crème. To make the

All about Gateaux and Dessert Cakes

AVELINE PRALINE,

take—

1 lb. avelines (filbert or Spanish nut kernels will do)	1 lb. castor sugar
	1 teaspoonful of lemon juice

Warm the nuts on a wire in the oven, and by friction remove the brown skin. Brown the nuts slightly in the oven, and whilst still hot add them to the sugar and lemon-juice, melted to a deep golden colour in a small copper sugar-boiler. Stir gently with a small spattle until the nuts are coated with the sugar and the sugar reduced to a caramel. At once turn on a slightly oiled marble slab, and spread them with the spattle to get cold and hard as quickly as possible. When cold, either pound in a mortar or crush with a brass rolling-pin as finely as possible. Sift through a 16-mesh sieve, and put the powdered portion into a tin for blending with cream as required, and use the small nibs for garnishing the sides of the gateaux, carefully storing in another tin any not used at once.



No. 200.

Having cut and sprinkled the Genoese, sandwich with crème au beurre flavoured with kirsch, two tablespoonfuls of the powdered praline being added to each pound of crème au beurre used. Thinly mask the top of the gateau with hot, highly-boiled apricot purée, spread the praline crème on the sides, and cover with the small praline nibs. Mask the top with very pale green fondant, flavoured with kirsch, and decorate with three fillets and two halves of glacé cherries, coffee-coloured fondant to which a small quantity of well-beaten royal icing has been added, coffee-cream-coloured royal icing, and chocolate couverture, as follows:—

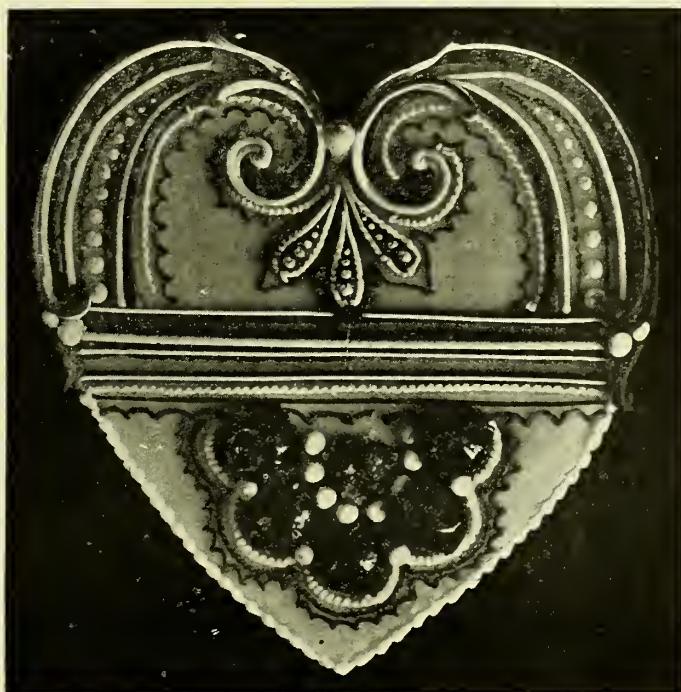
With a paper cornet of coffee-coloured fondant cut to $\frac{1}{8}$ in. opening, carefully pipe a long, widely-extended seven-stroke plume, starting at the bottom point of the heart shape as shown, and carrying the points up to meet near the centre of the gateau. With the same pipe run in the C and reversed C shapes on the two rounded sides, as shown on the illustration. The two heads that face each other at the depression of the heart

Gateaux to sell at 1/6, 2/- and 2/6

must be well curled, but must not quite meet. At the other ends of the shapes, two side scrolls must be run in to meet the inside line, the outer one first and then the middle and longer one.

With a very fine plain pipe of the royal icing run a tiny roped edging all round the inner strokes of the plumes to accentuate their shape, and pipe rows of graduated dots down their middles. Outline the outer edges of the two outside strokes with the same roped edging, and border this with a fine scalloped edging in chocolate. With a medium plain pipe of royal icing outline the inner edges of the two outer strokes, curling the top ends, and overpipe with the finer pipe a fine rope.

Overpipe the plume-like ends of the C shapes on the sides of the gateau with a medium-sized rope of royal icing, and again overpipe in plain line. Outside the whole of the inner sides of the C shapes with a very fine royal icing pipe, pipe rope work, spaced, and outline this with fine chocolate rope work. Outline the outer sides of the curled ends with the roped royal icing only, and then with the medium royal icing pipe overpipe the curled ends of the C shapes on one edge only, as shown. Mark the divisions of the two sets of overpiping



No. 201.

with cross bars and pear shapes, as shown. Between the curled ends and the sides pipe in curled rows of graduated dots in chocolate. Set the half cherries facing the curled ends, and the fillets of cherries in three-plume form on the plume itself, but near its base. Set a small bulb of royal icing at its base, and a larger one where the curled ends meet on the gateau edge. These designs are a little more complicated than the preceding ones, but they are all clearly shown on the illustrations.

No. 201.—AVELINE PRALINE GATEAU (2).

Use the same size, shape, and quality of Genoese as for No. 200. Split, sprinkle,

All about Gateaux and Dessert Cakes.

sandwich, and mask in the same way. Decorate with six halves of glacé cherries, coffee-coloured fondant, coffee-cream-coloured royal icing, and chocolate coverture, as follows :—

With the edge of a palette-knife mark a line across the gateau 3 in. from the bottom point. With a paper cornet of coffee-coloured fondant, cut to $\frac{1}{8}$ in. opening, run a line along the marked line. With another cornet of the same fondant, but cut to half the size opening only, run spaced lines along each side of the central one. With the larger cornet run lines along the upper sides of the gateau, starting at the cross lines and curling to right and left, as shown at the top of the gateau. With the finer cornet also run lines inside these outer ones, starting $\frac{3}{4}$ in. inward, but joining the others near the inner curves. Facing the curled ends, pipe with the finer fondant pipe a three-stroke plume as shown.

With a medium plain pipe of royal icing run a plain line along the upper edge of the larger fondant cross bar, and a very fine line along the lower edge. Run a fine line also along the top of each of the smaller fondant cross bars. Edge the lower one on the gateau with a very fine roped line of royal icing and a finer plain line of chocolate, and border this with a scalloped line in chocolate, points downward.

Set the six cherry halves as shown. Border the inner one with royal icing dots and the outer ones with roped loops in royal icing, with a bulb between each half cherry. Outline the roped loops with fine roped loops in chocolate, and outside these, fine chocolate scalloped loops. Border the lower sides of the gateau to the point with running pear shapes in royal icing.

On the top half of the gateau, edge the three-stroke plume with fine roping in royal icing, with rows of graduated dots along the middles. Edge the curled ends with fine ropes outside in short lines, and inside with longer ones, extending along the smaller fondant lines down to the cross bars. Outline both with scalloped edging in chocolate. Run fine royal icing lines along the outside of the smaller fondant lines, and medium royal icing lines along both inside and outside edge of the larger fondant lines, filling in the spaces between with two rows of fine roped chocolate lines, with graduated bulbs of royal icing between. Overpipe the curled ends first with medium and then with fine royal icing lines, and fill in side scrolls in the same way, thus converting the curled ends into C and reversed C scrolls. Overpipe the side scrolls in fine chocolate lines, but not the rest of the curled ends. Across the ends of the cross bars pipe and overpipe C and S scrolls in chocolate, as shown on the illustration, filling in royal icing bulbs between.

No. 202.—AVELINE PRALINE GATEAU (3).

Use the same quality and shaped Genoese as for No. 200. Split, sprinkle, sandwich, and mask in the same way. Decorate with seven fillets of glacé cherries, coffee-coloured fondant to which a small quantity of well-beaten royal icing has been added, coffee-cream-coloured royal icing, and chocolate coverture as follows :—

With the edge of a palette-knife mark two lines in V shape, the point being at the depression at the top of the heart shape and the arms extending 2 in. on each side of the bottom point. Cover the marked lines with lines of coffee-coloured fondant not quite $\frac{1}{4}$ in. wide. The fondant must be stiff and rather warm, so that the lines stand up well without spreading. On the outside of each line run a finer parallel line spaced $\frac{1}{8}$ in. With the finer fondant pipe proceed to run in as shown on the illustration a large C shape on one side and a reversed C shape on the other, with three wing scrolls to each as shown. With the same fine fondant pipe run a small V shape inside the large one, parallel, but with $\frac{3}{4}$ in. space between the two V's.

Gateaux to sell at 1/6, 2/- and 2/6

Inside the small V run fine parallel lines of royal icing, and outside first medium-sized and then fine lines of royal icing. On the inside of the large V run coarse lines, and on top of the large V fine lines, and between the parallel lines of fondant fine lines. Border the coarse and fine lines in the space between the two V shapes with fine chocolate lines, and edge the inner chocolate lines with fine roped chocolate loops, points outward, and facing each loop a small chocolate bulb. At the inner V point set a small three-stroke-chocolate plume, and cover the points of the inner V lines with a row of graduated chocolate bulbs, diminishing towards the chocolate plume.



No. 202.

Overpipe the wing lines toward the inner end of the C scrolls with fine roping in royal icing, and the curled ends of the C shapes with a plain pipe, and overpipe both with a finer plain lining, both with royal icing. Border the inner form of the C shapes with fine roped lines of chocolate, continuing this bordering round the outer side of the curled ends, as shown on the illustration. Between these lines run curves of graduated bulbs. At the three points of the large V shape set large bulbs of royal icing, running rows of graduated bulbs to right and left of the base point to edge the heart depression. Inside the small V shape set the fillets of cherries in seven-plume form, and centre them with a row of graduated bulbs of royal icing, the largest one being at the point of the heart shape.

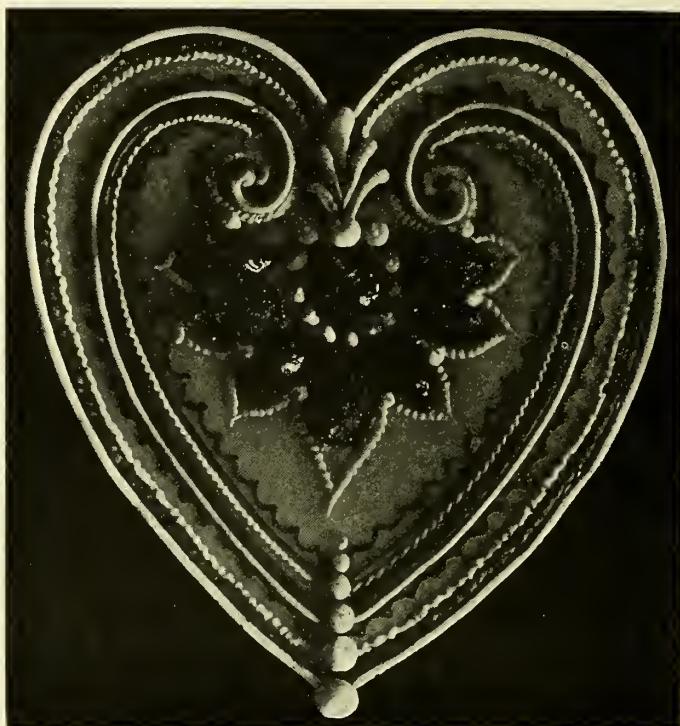
No. 203.—AVELINE PRALINE GATEAU (4).

Use the same quality and shaped Genoese as for No. 200. Split, sprinkle, sandwich, and mask in the same way. Decorate with eight halves of glacé cherries, coffee fondant

All about Gateaux and Dessert Cakes

(used rather firm and warm, and with which a small quantity of well-beaten royal icing has been blended), coffee-cream-coloured royal icing, and chocolate couverture as follows :—

With a paper cornet cut to an opening of $\frac{1}{8}$ in., run an edging line of the coffee fondant all round the edges of the gateau, finishing with a fair-sized bulb at the heart depression. With a much finer cornet of the same fondant run $\frac{1}{2}$ in. inward from the outer lines fine lines, following the same form except at the top ends, where they must be sharply curved inward as shown on the illustration, leaving nearly 1 in. between the two curved ends, with the fondant bulb between. Along the inner edges of the smaller heart shape run very fine roped lines of royal icing, ending at the curled ends and thence carried in separate curls round the outer sides of the curled ends. Edge these with fine chocolate plain lines, and again with a scalloped edging of chocolate.



No. 203.

Set the round half of a cherry near the centre of the gateau, say $\frac{1}{4}$ in. downward from the fondant bulb, and surround this with the seven cherry halves pinched into oval shape, $\frac{1}{8}$ in. spaced from the inner round half, but touching each other, and pointing upwards in fan shape. Round the outer points of the cherries pipe roped minaret points of royal icing, and set a small bulb between.

Along the outer edges of the large fondant lines run coarse plain lines of royal icing, and along the inner side edge with fine roped lines. Along the outer edge of the smaller fondant lines run fine plain lines of royal icing, and edge these with a fine scalloped border in chocolate, points outward. On the large fondant bulb, at the depression of the heart shape, pipe in royal icing a long five-stroke plume, with a large bulb at the base, and continue the bulbs in a circle round the inner half cherry.

Gateaux to sell at 1/6, 2/- and 2/6

No. 204—AVELINE PRALINE GATEAU (5).

Use the same shape and quality of Genoese as for No. 200. Split, sprinkle, sandwich, and mask in the same way. Decorate with seven small fillets of glacé cherry, coffee-coloured fondant (to which a small quantity of well-beaten royal icing has been added), coffee-cream-coloured royal icing, and chocolate couverture as follows:—

With the edge of a palette-knife mark two parallel lines $\frac{3}{4}$ in. apart diagonally across the middle of the top of the gateau. With a paper cornet cut to an opening of $\frac{1}{8}$ in. run two lines of coffee fondant along the marked lines. This fondant must be rather firm and fairly warm, so that the lines do not lose their form or spread wider than they are



No. 204.

intended to be. With a smaller cornet filled with the same fondant run a fine line along the outside of each of the larger lines. In the wide right-hand top space run with the larger pipe a wide G scroll as shown on the illustration, well curling the inside end. From this curled end run with the same pipe two reversed S scrolls, the outer one following the top curve of the gateau edge, and the other inside it, spaced at the ends and meeting where they join the G shape. Along the outside edge of the fine diagonal lower line run with the smaller pipe a row of small pear shapes, points downward, spaced both from the diagonal lines and from themselves.

Overpipe the diagonal lines with plain lines in royal icing, the larger ones with a medium pipe and the smaller with a very fine pipe. Along the inside of each of the larger fondant lines run a fine royal icing line, and down the middle between them a row of small bulbs in royal icing, and at each end a large bulb.

Overpipe the G scroll in royal icing, first with a medium pipe and afterwards with a fine one, breaking the length at half distance with an inward C scroll, and the beginning

All about Gateaux and Dessert Cakes.

of the curled end with an outward curved S scroll. Overpipe the S scrolls with the fine pipe only, and carry another royal icing S scroll outside the outer S on to the gateau edge. Outline the inner sides of the S scroll as well as the large G scroll with a fine roped edging of royal icing. Overpipe the ends of the G scroll, the C scroll, the small S side scroll, and the large inner reversed S scroll with fine lines of chocolate. Inside the top of the G and the outside of the inner curled end outline first with a fine chocolate rope and afterwards with a fine scalloped edging, and between these a curved row of graduated bulbs in royal icing. Set a row of small graduated chocolate bulbs between the outer S of fondant and the outer S of royal icing, and also a small curved row of chocolate bulbs between the ends of the two fondant S scrolls. Outline the fondant pear shapes with fine chocolate roped minaret points, with very small royal icing bulbs between the shapes. Between the minaret points set tiny three-stroke plumes of chocolate.

Arrange the seven fillets of cherry in a spray as shown on the illustration, with very small rows of graduated royal icing bulbs between. At the base of the spray pipe with a fine pipe of royal icing C and S scrolls as shown.

No. 205. - AVELINE PRALINE GATEAU (6).

Use the same shaped and quality of Genoese as for No. 200. Split, sprinkle, sandwich, and mask in the same way. Decorate with five fillets and two small rounds of glacé



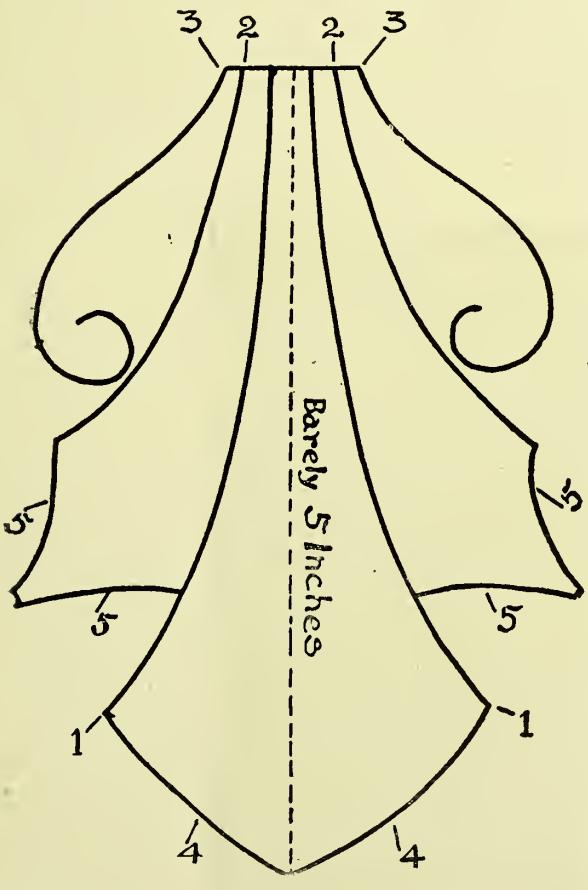
No 205.

cherry, coffee-coloured fondant, coffee-cream coloured royal icing, and chocolate cover-ture as follows :—

Gateaux to sell at 1/6, 2/- and 2/6

Fold a piece of stiff paper in two, and cut it out so that when opened it is the shape of the outer edge of the pattern shown on this page. Set this on top of the gateau, and with a fine pipe of royal icing outline the shape. Lift the templet, and with a cornet of coffee fondant cut to a small opening run in the two long inner lines marked 1, then the

side lines marked 2, the curved wing lines marked 3, and afterwards those marked 4 and 5. Outline the central space with fine roped lines, slightly spaced, and inside these fine chocolate lines, plain. Set three of the fillets of cherries as shown in plume form, with a row of royal icing bulbs graduated upwards. Overpipe the lines marked 1, first with a medium and then with a fine pipe in royal icing. Overpipe the lines marked 4, first with roped and then with plain lines, curving the ends outwards, and setting a small bulb at the gateau point as shown. Overpipe the lines marked 2, 3, and 5 with fine roped lines, and again overpipe those marked 3 with fine plain lines, well curling the inner ends, and carrying small overpiped S scrolls upwards from the curled ends. On the inner sides of No. 3 strokes run curved rows of chocolate bulbs. Outline No. 3 lines, the ends of No. 2, No. 5, and the ends of No. 1 with fine roped lines. In the small V shapes formed by the ends of No. 1 and the inner No. 5 pipe small roped hearts with chocolate. Outline the outer No. 5 and No. 3 with fine roped lines, and outside these a fine scalloped edging,



No. 205A.

all in chocolate. In the two wing spaces enclosed by No. 2 lines set the small rounds and fillets of cherry as shown in the illustration, and point the top ends of the fillets with graduated bulbs of royal icing. Set a large royal icing bulb at the top of No. 1 lines. Run a fine line from this bulb on both sides of the gateau edge down to the ends of lines No. 1, and border this on the edges of the gateau with a running rope, both in royal icing.

The line drawing will make this design quite easy to follow on the illustration.

No. 206.—AVELINE PRALINE GATEAU (7).

Use the same quality and shape of Genoese as for No. 200. Split, sprinkle, sandwich, and mask in the same way. Decorate with six halves of glacé cherries, coffee-coloured fondant (with which a small quantity of royal icing has been mixed), coffee-cream coloured royal icing, and chocolate coverture, as follows:—

Use a cornet of coffee fondant, firm and rather warm, cut with an opening of 3-16 in., and, starting at the bottom point of the gateau, run a line on each side along the gateau

All about Gateaux and Dessert Cakes

edge, each line curving inward at the top as shown. These lines should not quite meet, but leave a $\frac{1}{4}$ -in. space at the centre of the heart depression. With the same cornet run a short side line to each of the main lines, beginning near the commencement of the curled ends inside the main lines, and running on to the main lines at the sides. Set the cherry halves in fan form as shown, the centre one round and the other five pressed into oval form, the five being spaced from the round one. Outline the five in coffee-cream roped minaret points. Set a small bulb at the base of each, and larger bulbs at the base of the five cherry halves. With a medium-sized plain pipe of coffee-cream colour run a line along the inside of the fondant lines, commencing at the fondant side lines and running down to meet at the point. Inside these lines run fine roped lines, slightly spaced, and



No. 206.

continue them along the inner sides of the main curled ends of fondant. Border the first portion of these roped lines with fine scalloped edging, points outward. Border the minaret points with a fine scalloped edging in chocolate, and set chocolate dots in each loop of the royal icing scallop work. Along the outer edges of the main fondant lines, but starting on the small side strokes, run medium-sized royal icing lines down to meet at gateau point. Inside these, on the fondant, run very fine lines. Well curl and overpipe the ends of the medium lines. With the medium pipe and a fine pipe, pipe and overpipe the curled heads of the main fondant lines, carrying the lines down beyond the curled ends of the first overlining, and inside the plain lines run fine roped lines along the fondant heads. Between the curled ends of the main fondant lines at the heart depression run in a row of bulbs, graduated inwards, and top these with smaller chocolate bulbs.

Gateaux to sell at 1/6, 2/- and 2/6

No. 207.—AVELINE PRALINE GATEAU (8).

Use the same quality and shaped Genoese as for No. 200. Split, sprinkle, sandwich, and mask in the same manner. Decorate with coffee-coloured fondant (with which a little well-beaten royal icing has been amalgamated), coffee-cream coloured royal icing, chocolate couverture, and one half and six fillets of glacé cherries, as follows:—

With a plain round cutter $4\frac{1}{4}$ in. in circumference mark on each side of the gateau a section of a circle, $\frac{1}{2}$ in. from the gateau point and extending inwards at its widest point $1\frac{1}{2}$ in. With a paper cornet, cut to an opening of 3-16 in., run lines of coffee fondant, rather firm and warm, along the marked lines, and in the space above them as shown with a finer pipe a five-stroke fondant plume. Along the outer edge of each fondant curved line run a medium-sized plain line of royal icing, well curving and overpiping the lower ends only. Along the middle of each fondant line run a fine roped line. In



No. 207.

the two lower side spaces edge the fondant lines with fine roped royal icing lines, fine roped chocolate lines, and scalloped edgings, points outward. In each space set three fillets of cherry in plume form as shown. At the point of the gateau, between the two curled ends, set the half cherry. Outline the coffee plume with roped loops of royal icing, except the central one, which must have a minaret point. Outline the royal icing with roped chocolate, and set a small chocolate spear point between each loop. Pipe and overpipe the top edges of the gateau in plain lines, first with a medium-sized and then a fine pipe, well curling the ends at the heart's depression. Inside these edging lines continue the fine roped royal icing and chocolate from the sides of the plume. Overpipe

All about Gateaux and Dessert Cakes

the curled ends of royal icing with chocolate, and in the two spaces run in fine chocolate scrolls as shown. Overpipe the coffee plume with diminishing roped lines of chocolate, and from the base of plume points to the half cherry set a row of chocolate bulbs, graduating inwards from both ends. Set a large chocolate bulb at the top end of each curved fondant line, and edge the lower side spaces outside the fillets of cherry with small roped border of royal icing.

No. 208.—AVELINE PRALINE GATEAU (9).

Use the same quality and shape of Genoese as for No. 200. Split, sprinkle, sandwich, and mask in the same manner. Decorate with five fillets of glacé cherries, coffee-coloured fondant, coffee-cream coloured royal icing, and chocolate coverture, as follows :—

With a plain round cutter $2\frac{1}{2}$ in. in diameter mark two incomplete circles on the top rounded sides of the gateau. These marks must not quite meet on their inner sides, so the outer edge of the cutter must be kept just outside of the gateau edge on either side.



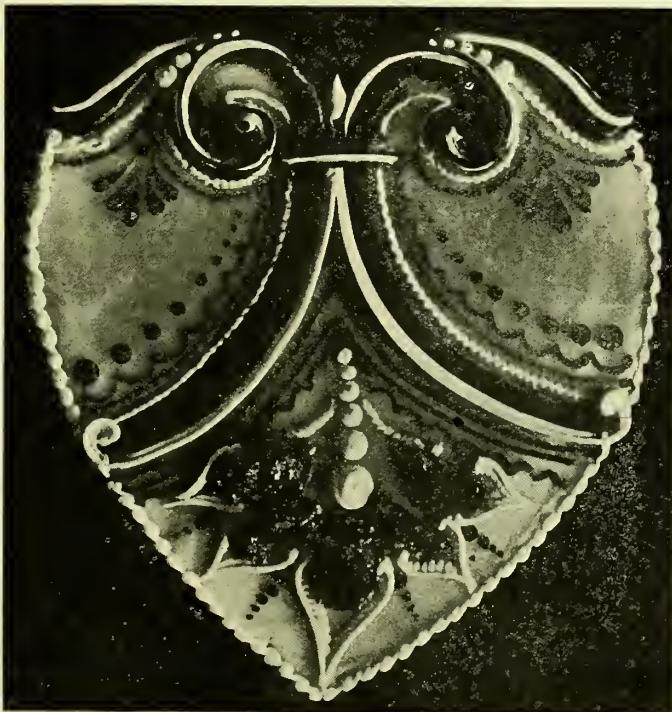
No. 208.

Following these lines, with a paper cornet filled with rather stiff and warm fondant, and cut to a 3-16 in. opening, run two G shapes as shown, starting just above the central depression and running into shape, with well rounded ends, just inside of the gateau edges. Also to each G shape run a long curved line, starting about $\frac{1}{4}$ in. from the other end of the G and meeting the G on the gateau edge just where the inward curve commences.

On the lower side of the G shapes, and starting between them, with a $\frac{1}{8}$ in. fondant pipe run four straight lines in fan form, the two middle ones being a little longer than the

Gateaux to sell at 1/6, 2/- and 2/6

side ones. With the same cornet join these lines with curved lines meeting in points, using the curved sides of the G shapes as sides to the two outer shapes, thus marking out five pointed spaces as shown, the points reaching to within $\frac{1}{4}$ in. of the gateau edges. With a very fine pipe run royal icing roped lines along the inside of each space, and set a pointed fillet of cherry in each. From the inner end of each fillet to the inner points of the spaces run small bulbs, graduating inwards. Overpipe the fondant lines forming the spaces with fine roped lines, and again with fine plain lines, both in royal icing. Outline all the outer sides of the small fondant lines with fine chocolate roping, and edge that with chocolate scallop work, points outward.



No. 209

With a medium plain pipe of royal icing line the tops of the G shapes, well curling the inner ends, and fill in a small side scroll as shown. With the same pipe overpipe the long side fondant lines. Overpipe the outer half of each G with fine chocolate lines, and the small side scrolls also with chocolate. On top of the plain lines forming the outer sides of the two outside spaces run fine roped lines, but do not overpipe them in plain line. Outline the inner portions of the G shapes first with a fine royal icing rope, and then small roped loops of chocolate, and set curved rows of graduated royal icing bulbs between. Outline the long side fondant lines on the inner sides with curved ropes. In the heart depression set a large bulb of royal icing, and extend graduated bulbs on each side to meet the fondant lines on the gateau edge. At the base point of the smaller shapes set a large and small royal icing bulb, a small bulb at the joins of pointed shapes, and a small spear point between each point. Edge the lower half of the gateau with a running rope border, with a fine line along the inside edge, both in royal icing.

All about Gateaux and Dessert Cakes

No. 209.—AVELINE PRALINE GATEAU (10).

Use the same quality and shape of Genoese as for No. 200. Split, sprinkle, sandwich, and mask in the same way. Decorate with one half and four quarters of glacé cherry, coffee-coloured fondant, coffee-cream coloured royal icing, and chocolate fondant, as follows :—

With a plain cutter, $4\frac{1}{4}$ in. in diameter, mark two sections of circles right and left from the depression of the heart, extending rather more than half-way down each side. With a cornet of coffee fondant, cut to a $3\text{-}16$ in. opening, overpipe these two lines, almost meeting at the top and curled to right and left as shown. To right and left of the curled ends pipe with the same cornet curved S side scrolls, meeting and running into the tops of the curled ends. Overpipe all these fondant lines first with a medium pipe and then with a fine one, both of royal icing, well curling both top and bottom ends of the longer lines. Set a small spear point on both sides, but $\frac{3}{8}$ in. spaced, where the long lines meet. Cross the fondant lines between the spear points in the form of a bar, two parallel lines and another line above and between them, all with royal icing. Edge the inner curve of the long fondant lines, as well as the outer side of the curved ends, and the inner side of the S scrolls, first with a royal icing fine rope and then with a fine chocolate rope. Between the curled ends and the S scrolls pipe small chocolate five-stroke plumes. Edge the chocolate rope below the bar with a fine scalloped border, graduated both in size and thickness upward. Overline these edgings with curved lines of bulbs in chocolate. Overpipe the bar, the curled ends, and the S scrolls in fine plain chocolate lines, and between the curled ends and the S scrolls set curved rows of graduated bulbs in royal icing.

Outline the lower sides of the long fondant lines, first with fine roped lines, then spaced plain lines, and afterwards with scalloped edging, all in chocolate. Arrange the cherries in the space below as shown, the half in the middle and the quarters in fan shape to right and left. Border the cherries with minaret points, first in roped lines and over-piped in plain lines, both in royal icing. Set a row of graduated bulbs in royal icing from the half cherry upwards to the point of space, and run a fine roped line right and left to meet the side cherries. Between the minaret points set rows of small chocolate bulbs, graduating outwards. Edge the two sides of the gateau with a small running rope border in royal icing.

No. 210.—AVELINE PRALINE GATEAU (11).

Use the same quality and shape of Genoese as for No. 200. Split, sprinkle, sandwich, and mask in the same way. Decorate with seven fillets of glacé cherries, coffee-coloured fondant, coffee-cream royal icing, and chocolate couverture, as follows :—

With a paper cornet filled with rather firm and warm coffee-coloured fondant, and cut to an opening of $3\text{-}16$ in., run a wide G and reversed G shape as shown, starting at the depression of the heart and running along the edges of the gateau, and then curling upward gracefully. Set a fondant bulb where the two starting lines meet. With the same cornet run in at each side a long S scroll, starting $1\frac{1}{2}$ in. from the bottom point, curving first inward and then outward to join the G shapes where the inward curves start. Outline the inner side of each G shape with fine roping, also rope the outer side of each curved end and the inner side of each S scroll, all with royal icing. Outline the latter, first with a medium plain pipe of royal icing, then with a fine chocolate line, and afterwards with fine chocolate scallops, points outward. Overpipe the G shapes with the medium royal icing pipe, well curling the ends, and break the length with side scrolls

Gateaux to sell at 1/6, 2/- and 2/6

with the same pipe. Overpipe the curled ends and the side scrolls only with a finer pipe, and the curled ends only with a fine chocolate pipe. On the fondant bulb pipe in royal icing a five-stroke arched plume, starting at the gateau top and piping upward over the bulb, finishing all points at the heart depression and covering with a large bulb. Over-



No. 210.

pipe the side strokes with fine chocolate lines, and the central one with graduated chocolate bulbs. Set the fillets of cherries as shown, with a row of royal icing bulbs starting from the gateau point upward. Outline the central fillet in a minaret point, first with royal icing roped lines, and then with chocolate scallops.

No. 211.—AVELINE PRALINE GATEAU (12).

Use the same quality and shape of Genoese as for No. 200. Split, sprinkle, sandwich, and mask in the same manner. Decorate with one half and five fillets of glacé cherries, coffee-coloured fondant, coffee-cream coloured royal icing, and chocolate coverture, as follows :—

With a 6-in. plain cutter mark a section of a circle across the top of the gateau, $1\frac{1}{4}$ in. at its widest part, from the centre of the heart depression. With a 4-in. plain cutter mark a smaller section on the under side, allowing a space of $\frac{3}{4}$ in. between their nearest points.

With a paper cornet filled with rather firm and warm coffee fondant, cut to $\frac{1}{4}$ in. opening, run lines over the marked lines, leaving a $\frac{3}{8}$ -in. space between the nearest points. Both these lines should be run with the cornet held at an angle, so that the lines are thinner at inner sides of their circular shapes, that is, bevelled inwards from their circumference. Outline the outer circumference of each fondant line, as well as their outer

All about Gateaux and Dessert Cakes

edges, with medium-sized plain lines of royal icing. Outline the inner circumference of each fondant line with a fine roped line and then a fine plain line, both in royal icing, and border these with fine scallop work in chocolate, the points outward. In the loops of the top set of scallops pipe small chocolate bulbs, but leave the lower set plain. At the heart depression pipe a three pear-shaped plume in royal icing, and with the same pipe run long C shapes along the top edges of the gateau, with well curled ends below the plume and small curved ends where they join the fondant line. Overpipe the inner



No. 211.

curled ends with a finer pipe to bring them into greater prominence. Outline the inner sides of the C shapes with fine roped lines, and border the outer side with coarser roped lines, all in royal icing. From the join of the curled ends with the plume pipe to right and left three fine chocolate S shapes, and set a chocolate bulb at the base of the plume points.

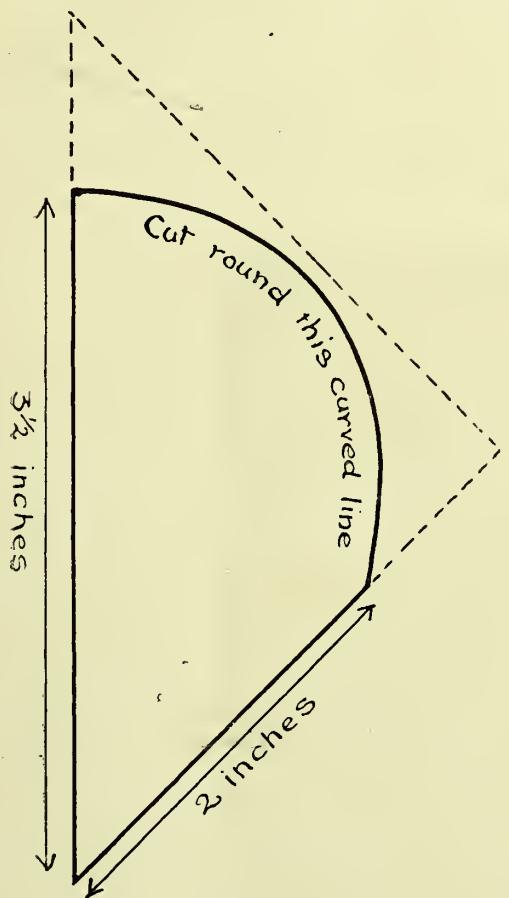
In the side V-shaped spaces run fine roped V shapes, with very fine plain lines inside them, and edge the gateau at sides with medium-sized roped lines, all in royal icing. In each V shape pipe a long five-stroke plume in chocolate. At the bottom space set the half cherry near the point, and arrange the fillets in fan shape around it. Outline these with fine roped minaret points, and outline the half cherry on the point in the same way, all in royal icing. Run graduated bulbs of royal icing from the ends of the smaller fondant line down to meet the outside fillets of cherry.

MARGARITA PANEL GATEAUX.

The following twelve gateaux are all made from Margarita Genoese (see Margarita Genoese, No. 3), and are either baked in special moulds or cut from squares, using a shape

Gateaux to sell at 1/6, 2/- and 2/6

as a templet. The specimens here shown are cut from 6-in. squares, and the measurements given are for that size. To cut out the pattern take a piece of stiff paper and fold into eight, in the form of an acute triangle, the shape being shown on the line drawing by the dotted lines. Mark the longest side $3\frac{1}{2}$ in. from the folded points, and the shortest side 2 in. from the folded points, and cut to the shape shown. When opened flat the shape of the gateau will be shown. With this paper pattern mark and cut out a piece of stiff cardboard, and use this as a templet for cutting out the Genoese shape. The various shapes cut out in this way should have a hole cut in them, so that they can be safely hung on a long nail, and are then always at hand as they are required.



No. 212A.

only just warm. In this way a perfect surface will be obtained, with a beautiful gloss, but fresh fondant must be used for the second coat.

No. 212.—MARGARITA PANEL GATEAU (1).

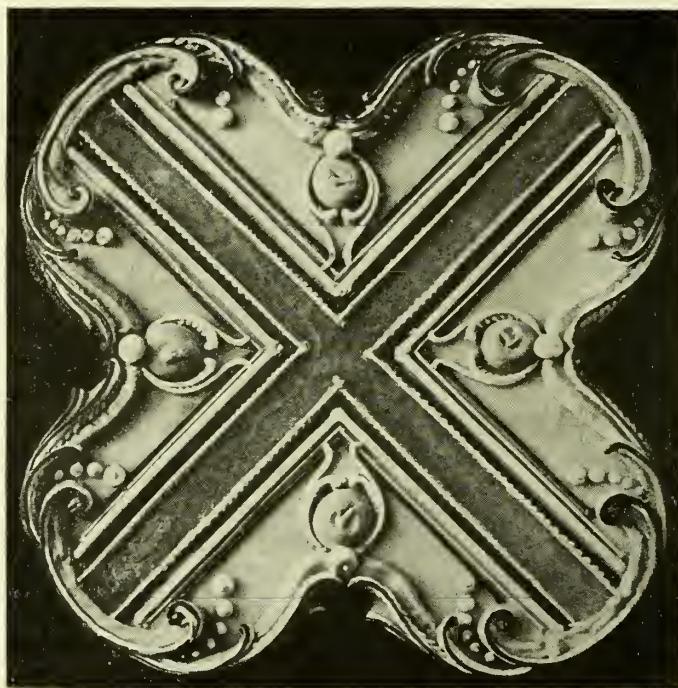
When the gateau has been cut out, sandwiched, and masked as above, decorate with ivory-coloured fondant rather firm and warm, with which a little well beaten royal icing has been amalgamated, ivory-coloured royal icing, chocolate couverture, and pale red highly-boiled apricot conserve, as follows :—

With the edge of a long palette-knife mark two sets of parallel lines at right angles with each other as shown, each set being $\frac{1}{2}$ in. apart, and thus leaving ribbon spaces in the form of a cross, extending from the rounded edges. Along these lines run fine roped lines of royal icing, meeting at right angles, but not crossing in the centre. When set, fill in the ribbon spaces with the apricot conserve, which must be only just warm so that it does not disturb the fondant glacé underneath. Edge these ribbons with very fine lines of royal icing, to sharply outline and frame them. Each corner must

All about Gateaux and Dessert Cakes

now have the fine roped lines outlined with very fine chocolate lines. Outside these, and slightly spaced, run first medium royal icing lines, then very fine lines, then very fine chocolate lines.

With a paper cornet of fondant cut to $\frac{1}{8}$ in. opening, run S and reversed S scrolls to right and left from the depression on each side space along the rounded edges, but not meeting, as between each two, to join them, a wide C shape must be filled in, also in fondant at the end of each apricot ribbon. Above and between the starting points of the S scrolls must be set a round fondant bulb as shown. Each of these bulbs must be bordered with two roped curved lines not meeting on the inner side, and the roped lines overpiped with fine plain lines with inward curved ends, and fine S scrolls, run down from above to meet



No. 212.

them in lyre shape, all in royal icing. Overpipe the fondant lines with royal icing, the S scrolls first in roped and then plain lines, and then fine chocolate lines. The C shapes with plain lines only, the heads being accentuated, and side C scrolls being added, and all again overpiped with fine chocolate lines. Curved lines of small graduated royal icing bulbs should be run in between the ends of the double C shapes, and medium-sized royal icing bulbs be set at the base of the fondant bulbs between the fondant S shapes. Small S and reversed S scrolls, first in royal icing and then in chocolate, should be set on the outside edge of each fondant shape, right on the gateau edge.

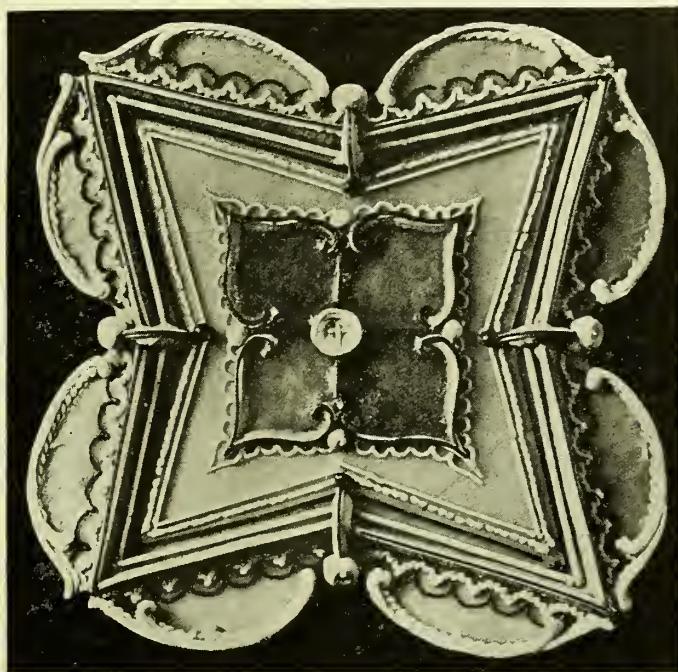
These special gateaux are not only very pretty and effective, but are most delicious to eat, the Genoese being soft and silky and of beautiful texture.

No. 213.—MARGARITA PANEL GATEAU (2).

Use the same shape and quality of Genoese as for No. 212. Cut, sprinkle, sandwich, and mask in the same way. Decorate with highly boiled red and yellow apricot conserve, ivory-coloured royal icing, and chocolate coverture as follows:—

Gateaux to sell at 1/6, 2/- and 2/6

Mark on the gateau edge the middle of each rounded side, and also $\frac{1}{8}$ in. from the edge of each side depression. Also mark the centre of the gateau. With a fine pipe run two lines, each barely 2 in. long, crossed at right angles, pointing to the side depression. In effect that will be a cross in the centre, each arm being barely 1 in. long. With the same pipe connect each two points of the cross with a finely roped minaret point, each pointing to one of the rounded sides. Fill in two of the spaces thus formed with red and two with yellow apricot. When set, overpipe the minaret points with plain lines, incurving the inner ends as shown, and then overpipe both straight and curved lines with fine plain chocolate lines, setting a small overpiped royal icing ring in the centre of the cross. Outline the minaret points with fine royal icing scalloped edging, points inwards, except at the extreme points, where small minaret points must finish the scalloped work. Set a small royal icing bulb where the minaret points join.



No. 213.

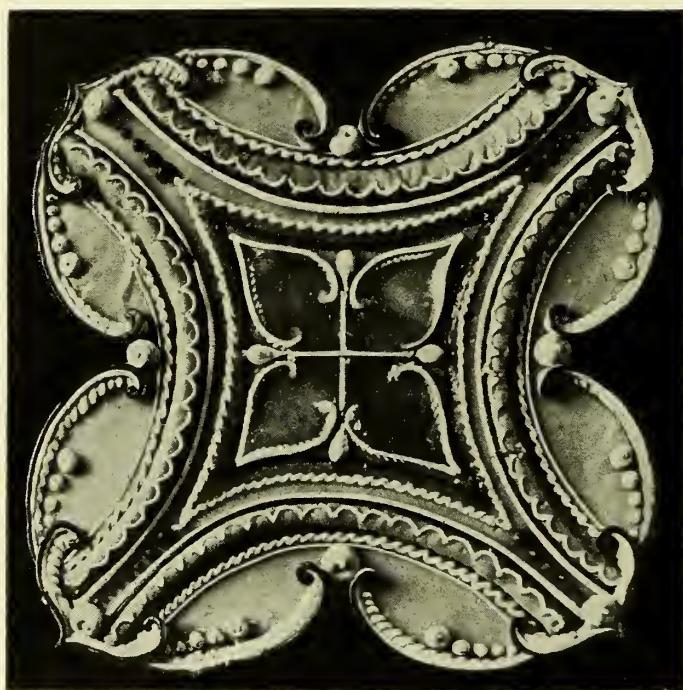
With a $\frac{1}{8}$ in. plain pipe run royal icing lines from point to point where first marked as the base of the outer frame as shown. Inside these coarse lines run medium-sized plain lines, then fine chocolate, then fine roped lines, and then finer plain lines all slightly spaced. Outside the coarse lines run medium-sized roped loops, points outward, and outside these fine roped chocolate loops, points inward, alternately with the inner loops. With a medium-sized pipe overpipe in plain royal icing lines the coarse framing lines, and again overpipe these with fine chocolate lines. At each inward join of the coarse framing lines, pipe with the coarse pipe bar lines across as shown. Overpipe these in fine line, and again in fine chocolate lines, setting a chocolate bulb on the inner, and a larger royal icing bulb on the outer ends. With a medium pipe of royal icing, rope each of the rounded sides of the gateau in two sections, divided by the points of the frame. Overpipe these in plain lines, outcurved right and left at the points, and in C form from each depression to the point of the outcurving.

All about Gateaux and Dessert Cakes

No. 214.—MARGARITA PANEL GATEAU (3.)

Use the same shape and quality of Genoese as for No. 212. Split, sprinkle, sandwich, and mask in the same way. Decorate with highly-boiled red and yellow apricot conserve, coffee-cream coloured fondant, ivory-coloured royal icing, and chocolate couverture, as follows :—

With a plain round cutter $4\frac{1}{2}$ in. in diameter mark four sections of circles, each one enclosing a side depression and being $\frac{3}{4}$ in. inward from the depression, at its widest curve. This will leave the spaces between the ends of each two a good $\frac{3}{4}$ in. apart. With a paper corne¹, of fondant, cut to a 3-16-in. opening, run fondant lines along the marked lines. With a fine pipe run two lines to form a cross in the centre of the gateau, each arm being $\frac{3}{4}$ in. long. With the same pipe run roped lines in minaret form from the points, incurving the inner ends. The minaret points must face the channels between the ends of the fondant lines. Fill in the spaces, two with red and two with yellow apricot. Overpipe



No. 214.

both straight lines and minaret points in fine plain lines, and set a pear-shaped bulb pointing inwards at the end of each arm of the cross. Outline the central shapes, as a whole, with four inward curved fine roped chocolate lines, and then with four rather coarser roped curved lines of royal icing, widely spaced as shown. Along the larger curve of each fondant line run a fine chocolate line, and along this line a medium-sized chocolate line, both touching.

Between these lines, in the small side channels, from each point of the inner roped line framing, run rows of graduated chocolate bulbs. Along the inner edge of each fondant line run a fine royal icing scalloped line, and along the outer or smaller curved side a fine roped line, with a finer plain line outside it, both of royal icing and both slightly

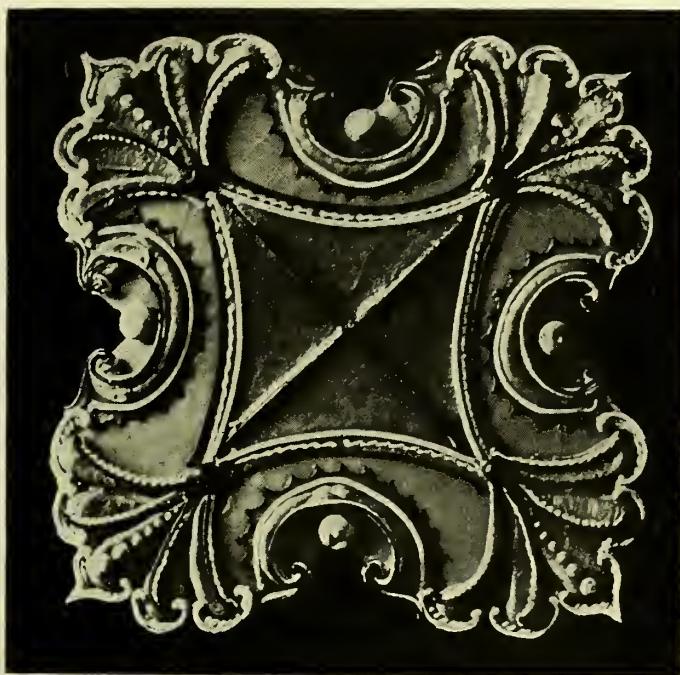
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spaced. Along the rounded edges of the gateau run medium-sized roped royal icing lines, commencing in each case at the depression of the shape and carrying along to the middle of the rounded edges, well incurving the commencement of each line. Overpipe in plain line, first with a medium size and after with a fine one. Enclose the end of each channel with a roped minaret point, rather wide as shown. Overpipe this in plain line, fill in rows of graduated bulbs from midway inside the curved lines to meet the minaret points, and then overline both curved lines and minaret points with fine chocolate lines. Set a large plain bulb between the inward curled ends at each depression.

No. 215.—MARGARITA PANEL GATEAU (4).

Use the same shape and quality of Genoese as for No. 212. Split, sprinkle, sandwich, and mask in the same way. Decorate with highly boiled red and yellow apricot conserve, coffee-cream coloured fondant, ivory-coloured royal icing, and chocolate coverture, as follows :—

With the edge of a palette-knife mark two right angle lines across the middle of the gateau from rounded side to rounded side. Mark each side of these arms $1\frac{3}{4}$ in. from the centre where they cross. With a medium-sized pipe run royal icing lines along the marked sections, making a cross in the centre, each arm being $1\frac{3}{4}$ in. long. With the



No. 215.

same pipe join the ends of the arms together with four inward curved lines, thus marking out the inner panel as shown. Fill in the four quarters, two with red and two with yellow apricot. (If any difficulty is found in making the panel this way a piece of paper can be folded, cut to shape, and used as a templet to outline the panel, afterwards filling in the crossed lines). Outline the panel with fine roped lines of royal icing, and again with fine

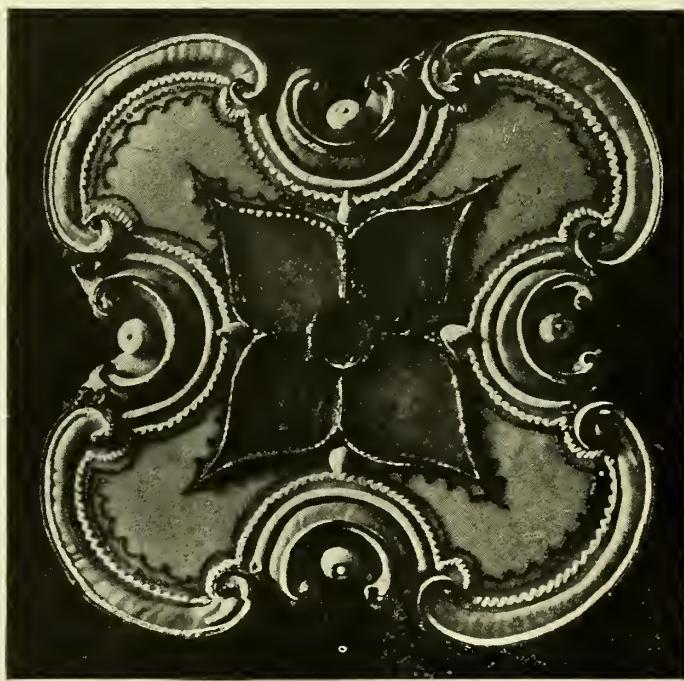
All about Gateaux and Dessert Cakes

chocolate lines, both a little spaced, and the chocolate lines not quite meeting at the ends. Overpipe the cross in the centre with fine plain lines of chocolate.

With a paper cornet, filled with fondant and cut to a $\frac{1}{8}$ -in. opening, pipe on each rounded side five-stroke plumes, the points meeting at the points of the panel. At each side space enclose the depressions with fondant C shapes as shown. Along the larger curved side of these, on the gateau top, run plain royal icing lines with a medium-sized pipe, and outline these lines with scalloped work in chocolate, points outward. Along the inner curved edge of the C shapes, on top, overpipe first with a medium pipe then with a fine one, both in royal icing, and afterwards with a fine plain chocolate pipe. Border the larger or outward ends of the plume stroke with small C shapes of royal icing, first in roped lines and then in plain lines, all except the central strokes, the bordering of which must take the minaret form. Along the middle of each central plume stroke, run a row of graduated bulbs, and along the outer ones roped lines, following their form. Overpipe the roped lines with fine plain chocolate lines. Extend from the ends of the larger C shapes small S scrolls to right and left, first in plain royal icing and then in fine chocolate lines.

No. 216.—MARGARITA PANEL GATEAU (5).

Use the same shape and quality of Genoese as for No. 212. Split, sprinkle, sandwich, and mask in the same manner. Decorate with highly boiled red and yellow apricot



No. 216.

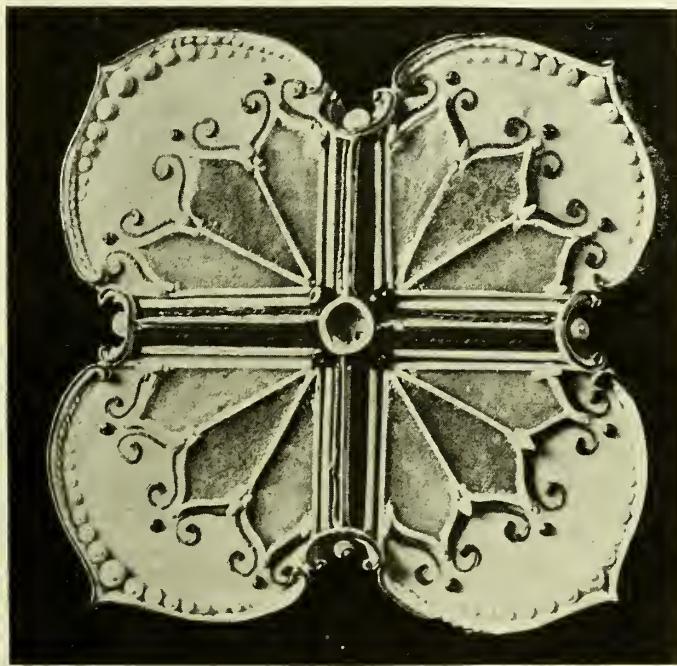
conserve, coffee-cream coloured fondant with which a little well-beaten royal icing has been amalgamated, ivory-coloured royal icing, and chocolate coverture, as follows:—

With a fine royal icing pipe run two lines, each $1\frac{3}{4}$ in. long, at right angles with each other in the centre of the gateau, thus giving a cross, the arms of which, each $\frac{3}{8}$ in. long,

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point to the side depressions. In the centre of this cross pipe a $\frac{1}{2}$ -in. circle, and cut away the small cross inside the circle. With the same pipe run fine roped lines from the ends of the arms, curved to meet at points as shown on the illustration. Fill the centre circle and two of the spaces with red and the other two with yellow apricot. Overline both circle and shapes with a fine chocolate pipe, and outline the shapes with fine chocolate scallop work, points outward.

With a paper cornet, filled with the prepared fondant, rather firm and warm, and cut to an opening of $\frac{1}{8}$ in., run wide C shapes along the rounded sides, reaching within 1 in. of the depressions. Enclose the depressions with shorter reversed C shapes, both with well rounded but spaced ends. Along the larger circumference of the small C shapes run medium-sized plain royal icing lines. Edge these and the insides of the larger C shapes, first with fine roped lines of royal icing and then with fine roped chocolate lines, and inside the large C shapes only, fine chocolate scalloped work, points outward. Overpipe the large C shapes on the outer edges first with a medium royal icing pipe and then with a fine chocolate pipe. Overpipe the small C shapes in exactly the same way, except that the lining must be on the edge of the smaller circumference, so that all the lines taper inward from the edges. Set a large royal icing bulb inside each small C on the edge of the depressions. Between the ends of the large and small C shapes pipe rows of graduated chocolate bulbs, curved along the ends of the large C shapes. Where the points of the apricot panel meet set small royal icing spear points, sloping upward and outward.



No. 217.

No. 217.—MARGARITA PANEL GATEAU (b).

Use the same shape and quality of Genoese as for No. 212. Split, sprinkle, sandwich, and mask in the same way. Decorate with highly-boiled red and yellow apricot conserve.

All about Gateaux and Dessert Cakes

coffee-cream fondant, ivory-coloured royal icing, and chocolate coverture, as follows :—

With the edge of a palette-knife mark two lines at right angles with one another across the gateau from the depression points. With a paper cornet filled with the prepared fondant, and cut to a 3-16 in. opening, run a small bulb in the centre and four short lines, or arms, along the marked lines to the side depressions, barely reaching the gateau edges. With a medium-sized royal icing pipe, pipe and overpipe a small circle on the central bulb, and with the same pipe plain lines along the middle of each fondant line. With a fine pipe run a plain chocolate line along the top of each line, and a fine chocolate rope on the fondant line, each side of the plain line. In each corner space run a medium-sized royal icing line along the edge of the fondant lines, and alongside of this a fine plain line, both a little spaced. In the right angle corners thus formed pipe two other angle lines, each 1½ in. long, these with the fine side lines forming, as shown, three spaces in fan shape. Point the ends of these spaces with fine curved lines, meeting at the points. Fill the centre spaces with red, and the side spaces in each set with yellow apricot. Overpipe the lines enclosing red apricot only, so as to bring this a little more into prominence. Outline the curved points with fine chocolate lines, the ends curved to right and left, and set a small chocolate bulb facing each point between the curled ends. At the joins of the curved lines set small spear points in royal icing up and outstanding. Fill in the small central circle with red apricot, and in each inner corner of the side spaces set a medium-sized chocolate bulb.

At the outer end of each fondant line, at the depressions, pipe a small C shape as shown, first with a medium and then a fine pipe of royal icing, and then a fine chocolate lining over all. A large royal icing bulb must be set inside each C shape in the point of depression. Border each rounded edge of the gateau with two roped lines, meeting in the middle in an out-curved point. Overpipe these in plain line and then in fine chocolate lines, incurving the ends where they meet the C shapes. Inside this border set a row of bulbs of royal icing, graduating from the middle both right and left.

This design is most effective if neatly finished.

No. 218.—MARGARITA PANEL GATEAU (7).

Use the same shape and quality of Genoese as for No. 212. Split, sprinkle, sandwich, and mask in the same way. Decorate with highly-boiled red and yellow apricot conserve, coffee-cream-coloured fondant, ivory-coloured royal icing, and chocolate coverture, as follows :—

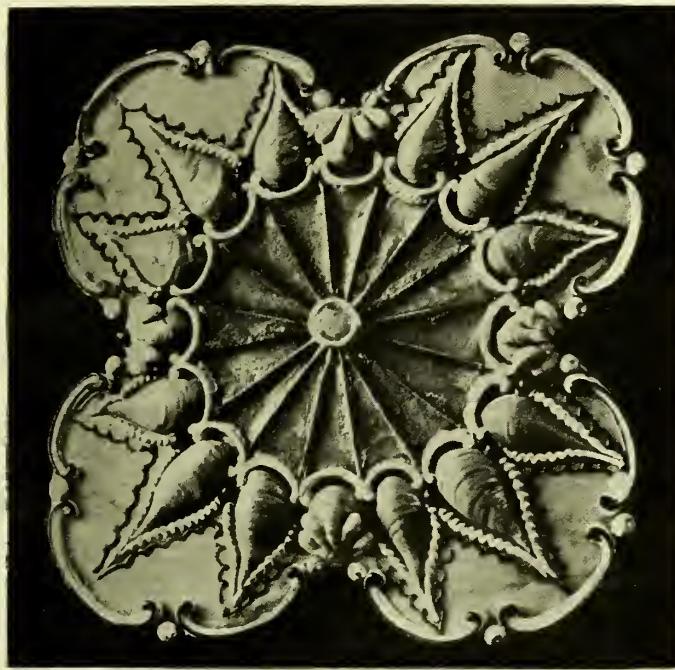
With a plain round cutter 3 in. in diameter mark a ring central from all sides. This must be divided into sixteen spaces by sixteen fine lines, crossing each other in the centre and radiating exactly like the spokes of a wheel. These spaces must be arranged carefully by measuring with a pair of compasses, so that all are equal, and four of them, forming one of the four crosses, must point exactly to the side depressions of the gateau. This will easily be understood by observing their position on the illustration. Fill in the ends of the sixteen spaces with fine incurved roped lines, and when set fill in the spaces themselves alternately with red and yellow apricot. Pipe a raised ring in the centre of the wheel, and fill that in with red apricot, having previously overpiped the fine radial lines with a very fine chocolate pipe. With a fine and a finer pipe of royal icing overpipe the curved ends of the spaces with small C shapes, with well curved ends as shown.

With a paper cornet filled with the prepared fondant, rather warm and firm, and cut to a 3-16 in. opening, pipe a large bulb close to the small C shapes at the four depressions. In the other C shapes, there being three to each quarter of the gateau, pipe large fondant

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pear shapes, points outward, the central one in each set being slightly the larger and pointing straight outward, and each side one sloping a little to right or left as shown.

With a medium-sized royal icing pipe, pipe a five-stroke plume, points outward, on the four bulbs, and border the pear shapes with roped lines, meeting in points. Outline the roped lines with fine scalloped work in chocolate. Set a small bulb of chocolate



No. 218.

between each pear shape and at the base of each plume. Edge the gateau on the rounded sides with royal icing C shapes in sets of three, slightly spaced, the middle one of each set being a little larger than the side ones. Overpipe these, first in fine plain line and then with chocolate finer lines, and set a small bulb of royal icing between the curled ends.

This design is a very effective one, but the lines must be true.

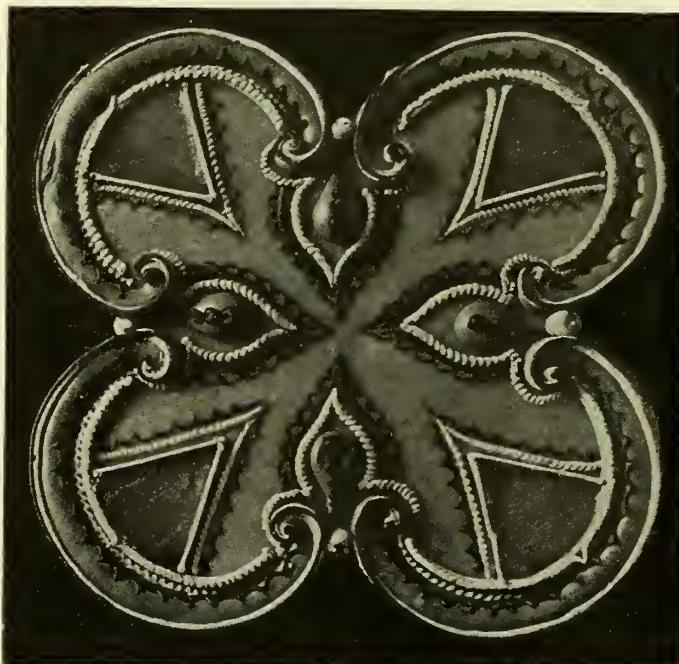
No. 219. MARGARITA PANEL GATEAU (8).

Use the same shape and quality of Genoese as for No. 212. Split, sprinkle, sandwich, and mask in the same way. Decorate with highly-boiled red and yellow apricot conserve, coffee-cream-coloured fondant, ivory-coloured royal icing, and chocolate coverture, as follows :—

With a paper cornet filled with the prepared fondant, and cut to an opening of 3-16 in., run a long C shape along each rounded edge of the gateau, curling the ends inwards and leaving a small space at each of the four depressions. Between the curled ends of each two C shapes run a pear-shaped fondant bulb, the points facing the depressions and ending about $\frac{1}{4}$ in. from the edge in each case. Along the inside edge of each C shape run a fine roped line of royal icing, a little spaced. Inside each roped line, also spaced, run a medium-sized plain royal icing line. From these lines run in each case two fine

All about Gateaux and Dessert Cakes

angle lines in royal icing, meeting $1\frac{1}{4}$ in. inward, and forming the two sides of an equilateral triangle; the rounded lines forming the bases. Fill in two of these facing spaces with yellow, and two with red apricot conserve. When set, overpipe the side lines with the same fine pipe, and outline them with fine roped lines, meeting in points. Overpipe the medium-sized lines inside the C shapes with fine roped lines in sets of two, starting at either end and meeting in outcurved points in the middle. Overpipe the fondant C shapes along the edge of their outer sides with medium-sized plain pipe, accentuating the curled ends by a second overlining. Overpipe the inside edge of each fondant C shape with a fine scalloped edge in chocolate, and also overpipe the outside plain lines in chocolate.



No. 219.

Outline the pear-shaped bulbs with roped minaret points in royal icing first, then with fine roped chocolate lines, and afterwards with scallop work in chocolate, points inward, but finishing each of the set with small minaret points. Outline the roped lines outside the triangle shapes with fine scallop work in chocolate, points outward, finishing at the points with small minaret shapes. Set a row of chocolate bulbs, graduating outwards, along the centre of each pear shape, and finish with a bulb of royal icing in each depression.

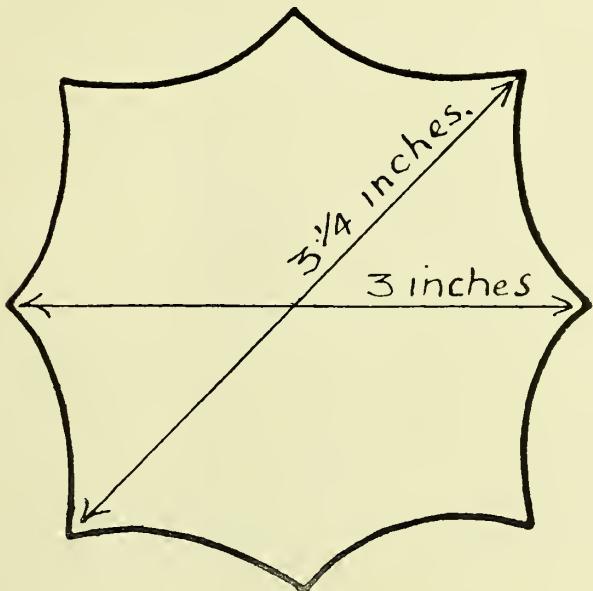
No. 220.—MARGARITA PANEL GATEAU (9).

Use the same shape and quality of Genoese as for No. 212. Split, sprinkle, sandwich, and mask in the same way. Decorate with highly-boiled red and yellow apricot conserve, coffee-cream-coloured fondant, ivory-coloured royal icing, and chocolate coverture, as follows :—

Fold a piece of paper into four and cut out so that when opened it is the shape and

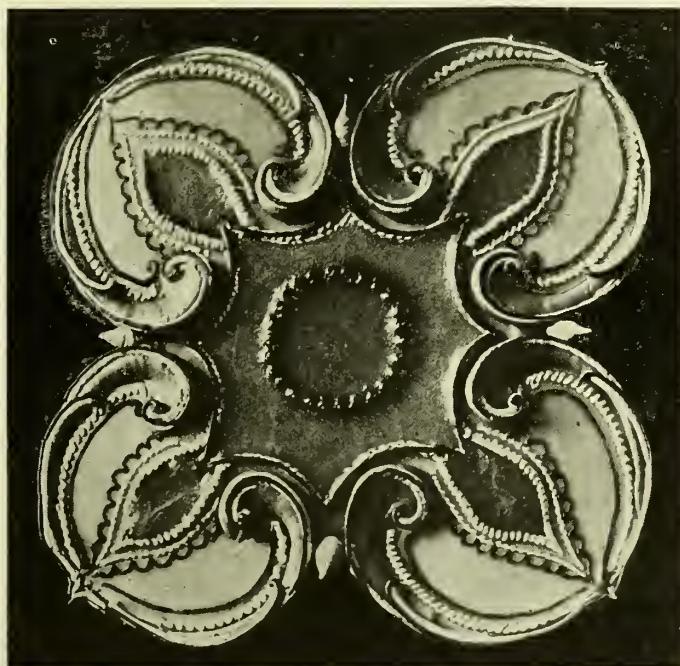
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size of the line drawing marked 220A. Set this in the centre of the gateau, the longer points facing the depressions, and outline the edges of the templet with fine roped lines. Lift away the pattern, and set a plain round cutter $1\frac{1}{4}$ in. in diameter in the centre of the shape. Hold this carefully in position, and run a little of the red apricot conserve inside the cutter. Outside the cutter fill in the rest of the shape with yellow apricot. When both are filled in lift the cutter, and the edges will run together. When quite set, a little later, the inner circle of red must be framed with small bulbs in chocolate, and the outer roped frame overpiped in fine plain lines of chocolate. Fill a paper cornet with the prepared fondant, and cut to a $\frac{1}{8}$ in. opening. With this fondant pipe run along the rounded edges of the gateau sets of two C and reversed C strokes, starting each stroke with a heavy incurved head inside the points of depressions, and toning down each



No. 220A.

stroke, finish in fine points, meeting in the middle of each rounded side as shown. Inside the



No. 220.

All about Gateaux and Dessert Cakes

fondant shapes run fine roped lines in royal icing. Overpipe also in royal icing the fondant shapes, with two strokes, the first one commencing on the curled ends and finishing a little more than half-way along the stroke, the second one starting inwards midway, and finishing at the meeting point at the middle of the rounded side. Overpipe both lines with fine chocolate lines, and run fine chocolate lines inside the roped lines. In the four spaces, inside the fondant lines, run curved roped lines in sets of two, starting each side of the inner frame point and meeting in an ellipse point as shown. Fill in the ellipse shapes thus framed, with red apricot, and outline the shapes first with spaced fine roped lines of royal icing, and afterwards fine scallop work in chocolate, points inward. Set a large spear point of royal icing at the point of each depression.

No. 221.—MARGARITA PANEL GATEAU (10).

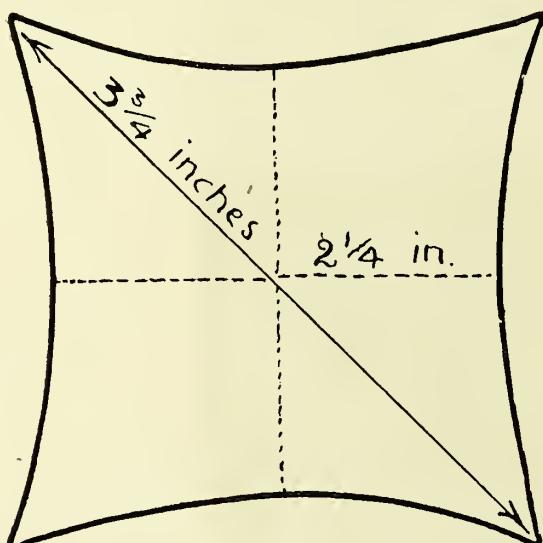
Use the same shape and type of Genoese as for No. 212. Split, sprinkle, sandwich, and mask in the same manner. Decorate with highly-boiled red and yellow apricot conserve, coffee-cream-coloured fondant, ivory royal icing, and chocolate coverture, as follows :—

Fold a piece of paper in four, and cut so that when opened it is the shape and size of the line drawing No. 221A. Set this pattern in the centre of the gateau, the points facing the

middles of the rounded sides. Outline the shape with a medium plain pipe of royal icing. Lift the shape, and with the same pipe fill in the four cross bars as shown. Fill in the four panes of the marked out window frame with red and yellow apricot conserve, two of each facing each other. When set, the whole of the framing lines, including the inner cross bars, must be overpiped, first with a fine plain pipe of royal icing, and afterwards with fine plain chocolate lines.

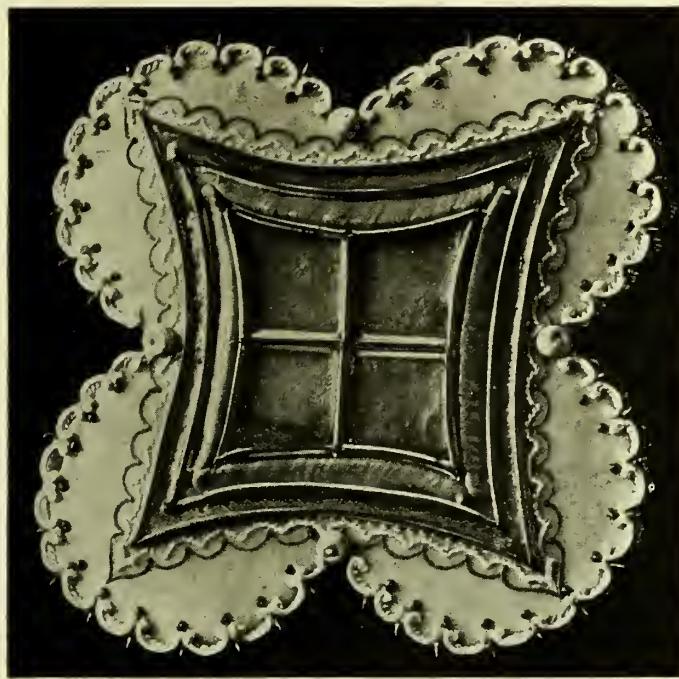
With a medium-sized pipe of royal icing fill in on each of the four sides two more framing lines at exactly the same curve, each being spaced $\frac{1}{4}$ in., thus creating two $\frac{1}{4}$ in. channels outside the central frame. Fill in the inner channel with the prepared fondant,

using a paper cornet cut to a $\frac{1}{4}$ -in. opening. Then fill in the outer channel with yellow apricot conserve. Overpipe the double framing lines with fine plain chocolate lines. Outline the outer frame lines on the four sides first with a very fine roped line, then a double scalloped line, the inner one roped royal icing, points outward, and the outer one plain chocolate, points inward, alternating with the inner ones, and finishing with minaret points at each corner. Border the four rounded edges of the gateau in royal icing with small roped C shapes, not quite meeting. Overpipe these in plain line, incurving both ends. Between each C shape set on the inside small chocolate bulbs, and on the outside small chocolate spear points.

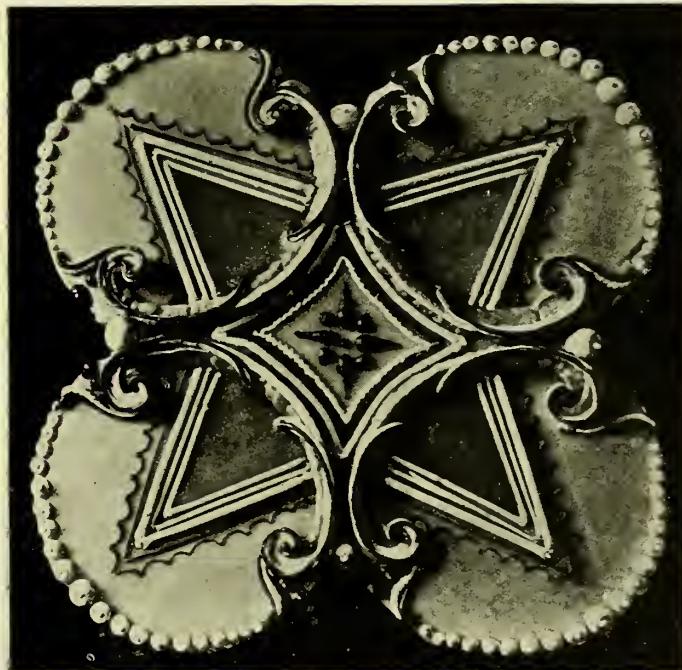


No. 221A.

Gateaux to sell at 1/6, 2/- and 2/6



No. 221.



No. 222.

All about Gateaux and Dessert Cakes

No. 222.—MARGARITA PANEL GATEAU (II).

Use the same shape and quality of Genoese as for No. 212. Split, sprinkle, sandwich, and mask in the same manner. Decorate with highly-boiled red and yellow apricot conserve, coffee-cream coloured fondant, ivory-coloured royal icing, and chocolate couverture, as follows :—

With a plain round cutter $2\frac{3}{4}$ in. in diameter mark four sections of circles, each one completing the circular form of the rounded sides. With a paper cornet filled with the prepared fondant and cut to a $\frac{1}{8}$ in. opening run wide C shapes along the marked lines, well curving each end inwards. This will leave a small square panel with incurved sides in the centre of the gateau. Along the backs of the C shapes in the square panel run plain lines with a medium pipe of royal icing. Inside these, first fine roped chocolate lines, and then fine roped royal icing lines. In the centre of all, with a fine chocolate pipe run four spear points facing the corners, and four bulbs between them as shown. On the incurved sides of the fondant C shapes, with a fine pipe run plain angle lines, spaced $1\frac{1}{8}$ in. at the base and meeting at their points $1\frac{1}{8}$ in. from their base as shown, forming triangular spaces inside the C shapes. Fill these with the apricot conserve, two red and two yellow, the colours facing two and two. Outline these shapes first with fine, then medium royal icing lines, then with very fine chocolate lines, and last with fine scallop work in chocolate, the points of each set meeting.

Overpipe the C shapes with medium royal icing plain lines, well curling the ends; then again overpipe with finer lines, two to each C, not quite meeting in the middles, and overpipe these with fine plain chocolate lines. At the end of each fondant C shape pipe from the gateau edge small S scrolls, first in royal icing and then overpiped in chocolate, with rows of chocolate bulbs graduating inwards between the ends of the fondant and the S scrolls. At each depression pipe a large royal icing bulb, and border the edge of each rounded side with small royal icing bulbs, graduating to right and left from the middle.

No. 223.—MARGARITA PANEL GATEAU (I2).

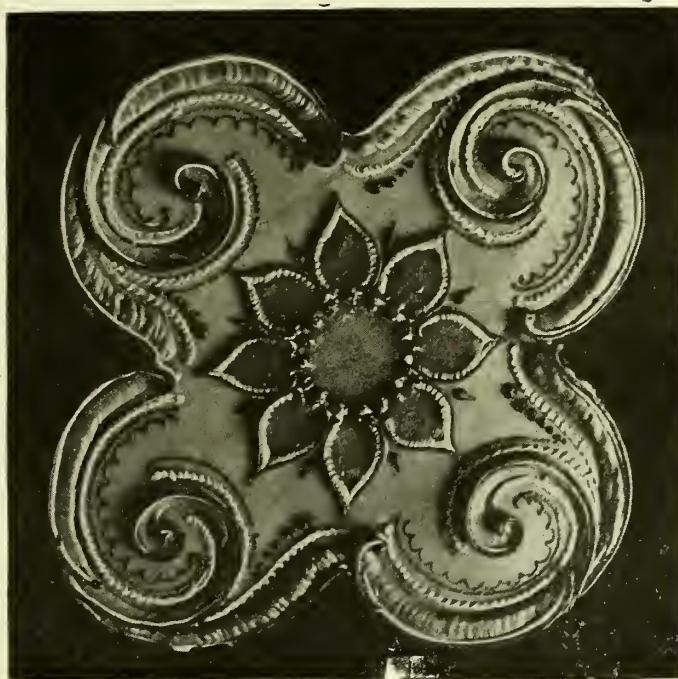
Use the same shape and quality of Genoese as for No. 212. Split, sprinkle, sandwich, and mask in the same way. Decorate with highly-boiled red and yellow apricot conserve, coffee-cream coloured fondant, ivory-coloured royal icing, and chocolate couverture, as follows :—

With a plain round cutter $1\frac{1}{8}$ in. in diameter mark a small circle in the centre of the gateau. Run a fine royal icing ring line along the mark, and from this ring, divided into eight, run with a fine royal icing pipe eight pear-shaped spaces, each formed of two roped lines, spaced at their starting bases, but meeting in points as shown. Fill in the centre space with yellow and the eight pear-shaped spaces with red apricot. When set, outline the inner ring with small chocolate bulbs, and the pear shapes with fine chocolate lines, the inner ends being incurved. Set a small chocolate spear point between each pear shape as shown.

With a paper cornet, filled with the prepared fondant and cut to a $\frac{1}{8}$ in. opening, run G shapes on each rounded space, starting at the depression at the left hand of each rounded edge, running along the gateau edge for half of the round and then curving inward and upward in curved lines. From the right hand of each space run a long S shape to meet the G where it curves inward. Along the inner side of each G shape run a slightly spaced royal icing roped line, then a fine roped chocolate line, and then fine scallop work in chocolate. Along the outer side of the curved end of the G shapes, following the shape, run

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a fine roped royal icing line, and meet this in V shape with a line run inside the top of the fondant S shapes. Outline the roped line in fine chocolate, roped round the curve of the



No. 223.

G and in graduated bulbs inside the S shapes. Overpipe the G and S shapes, first with a medium pipe of royal icing and then with fine chocolate lines, the lines on the G's to be divided into two sets overlapping at the inward curve.

No. 224.—GATEAU L'ETOILE (1).

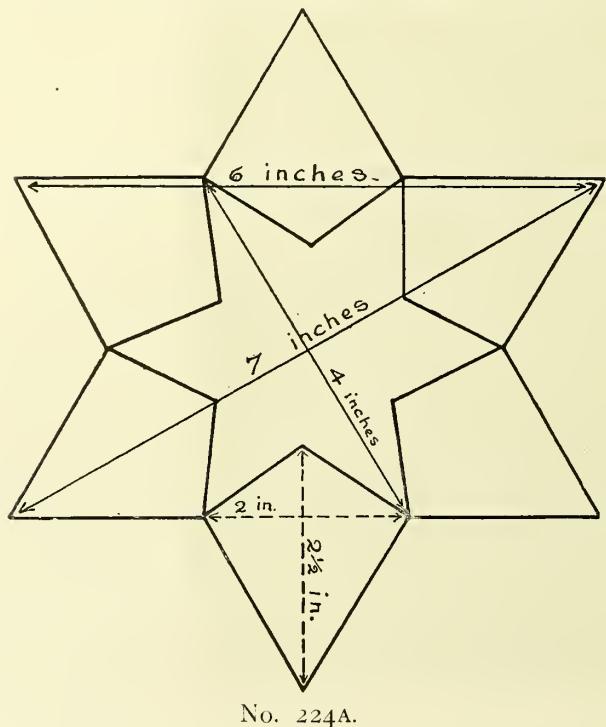
The following set of gateaux are made in six-pointed star shape, formed by crossing two equilateral triangles. The shape is one that lends itself to most effective decoration. It is, however, a rather wasteful shape to cut from sheet Genoese, and it is suggested that it be made in moulds from Margarita Genoese, which is rather close in texture and not so liable to break as some of the lighter mixtures. For the sake of clean sharp edges, it is as well to have the moulds rather larger than the intended size of the gateaux, so that the edges can be trimmed with a thin sharp knife. If moulds are not available and the gateaux have to be cut out, make a cardboard templet to measurements and cut from the same type of genoese made in the sheet form.

Split the Genoese, carefully sprinkle the cut surfaces with simple syrup well flavoured with orange-flower water and orange curacao, sandwich with crème au beurre flavoured with curacao, cover the top and sides thinly with hot highly-boiled apricot conserve, and when set mask both top and sides with fondant tinted the colour of pale blush rose with liquid carmine and flavoured with curacao.

Fold a piece of paper into six and cut to the shape of the inner star, on line drawing No. 224A. Rest this gently in the centre of the gateau, and outline the points with fine roped lines of royal icing tinted the palest

All about Gateaux and Dessert Cakes

possible heliotrope colour. (The best tint of all is plumbago-blue). Outline the outer points of the gateau with the same tinted sugar in fine roping. Fill in the six outer points with thin fondant tinted the same colour as the lining. With a fine pipe of deep coffee-coloured royal icing outline the inner star shape with roped lines, and inside this in fine plain lines, slightly spaced. Overpipe the roped lines with fine and finer plain lines, and set bulbs at the inner points. With the pale blue sugar run fine roped lines along the inner sides of the outer shapes inside these fine plain lines, taking all four sides of the shapes. In the insides of these outer shapes pipe long thin seven-stroke plumes, the points meeting inwards. At the base of the plumes pipe and overpipe recumbent C shapes, with small side scrolls to right and left, and a base of small bulbs curved and graduated from the middle below the C shapes. At each depression, at the end of the



No. 224A.

points of the coffee star shape, pipe a pale blue bulb, and encircle with three times overpiped small C shapes the same colour. Set half of a bright glacé cherry in the centre of the gateau.

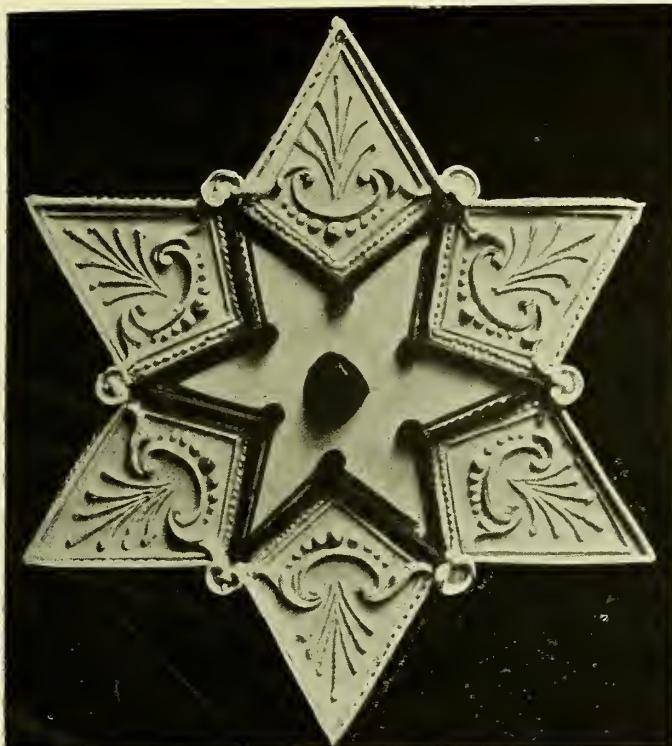
No. 225.—GATEAU L'ETOILE (2).

Use the same shape and quality of Genoese as for No. 224. Split, sprinkle, sandwich, and mask in the same way up to the point of covering with the blush rose fondant. Decorate with plumbago-blue fondant, the same tint of royal icing, dark coffee-coloured royal icing, and three halves of bright glacé cherries, as follows :—

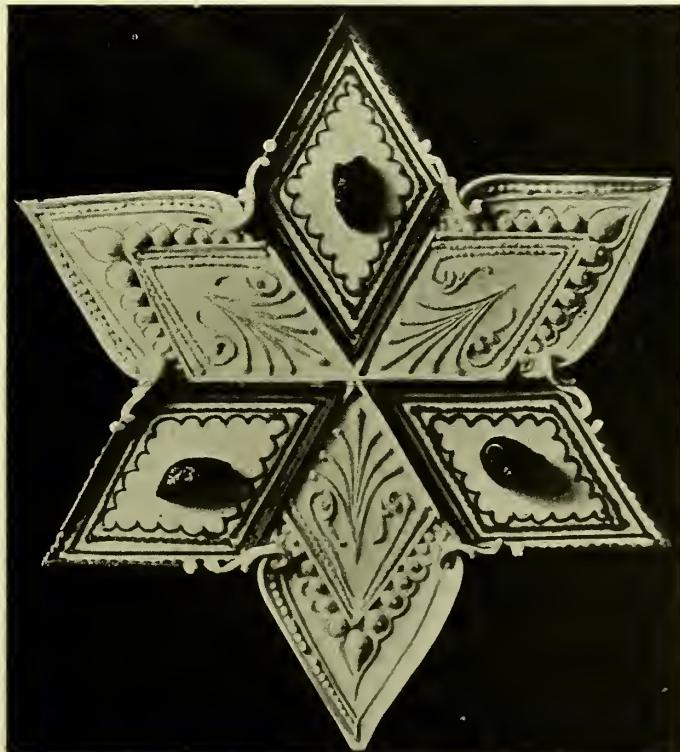
With the edge of a palette-knife mark three lines across the gateau from depression to depression. With a fine pipe run three lines of the pale blue sugar crossing in the centre along the marked lines, but not quite reaching to the edges. From the ends of the points run lines to mark out the outer sides of each of the inner diamond shapes, clearly shown on the line drawing marked No. 225A. Fill in these inner diamonds with thin fondant the same tint as the royal icing, using a paper cornet for the purpose. Outline in coffee colour the three larger diamond shapes first, with roped lines on all four sides. Inside the outlines run fine plain lines, and inside these finer roped lines and fine scallop work as shown, all in coffee-colour and a little spaced. Overpipe the outline roping with fine plain lines.

Outline the smaller diamond shapes by overpiping the original lines with fine plain lines the same colour. In each one as shown pipe a long seven-stroke plume, points meeting and pointing outwards. Run along the outer sides inside the framing double

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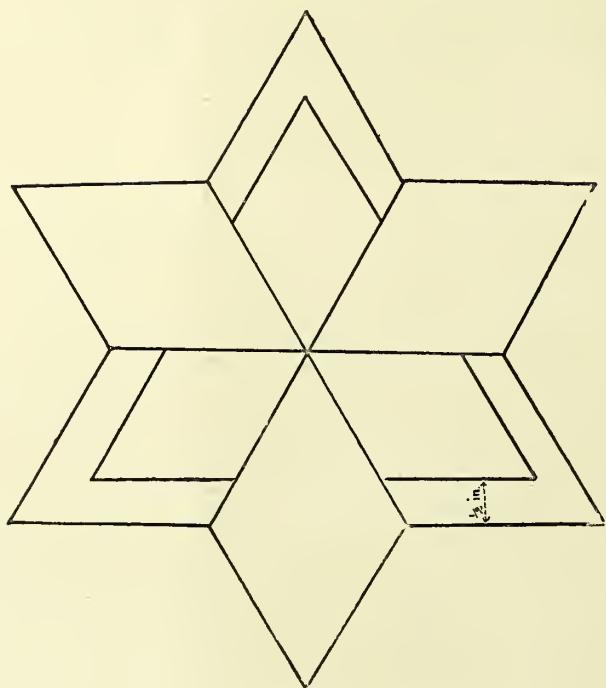


No. 224



No. 225.

All about Gateaux and Dessert Cakes



No. 225A.

fine roped lines, the tops of the inner ones being curved inwards and scro led downwards. Border the outer sides of the small diamonds with bulbs, graduating from the points inwards, the point being a pear shape. Edge the bulbs with fine scallop work and the pear shape with a minaret point. Border the gateau edges of these three with roped lines, meeting at the points, but with incurved ends at the depressions. Overpipe with fine and finer lines, and carry small overpiped scrolls right and left from the incurved ends on to the coffee edging. The whole of the piping on three of the diamonds is thus in dark coffee, and that upon the other three plumbago-blue. Set the cherry halves in the centre of the coffee-framed diamonds.

No. 226.—GATEAU L'ETOILE (3).

Use the same shape and quality of Genoese as for No. 224. Split, sprinkle, sandwich, and mask in the same way up to the point of covering with the blush-rose tinted fondant. Decorate with dark coffee-coloured and plumbago-blue fondant, dark coffee-coloured and plumbago-blue royal icing, and a small round piece of green fruit or a half cherry, as follows :—

Use the same small star-shaped pattern as shown in outline of block No. 224A. Set this in the centre of the gateau, the points towards the depressions at the gateau sides. Outline the shape with fine roped lines of the pale blue icing, and with the same pipe run a plain line from depression to depression, thus marking out a six-star shape in the centre, and between the points of the star six small wide triangular shapes. Edge three of the outer star points with roped lines of the pale blue, and three of them with the coffee-coloured icing. Fill in the central star with the coffee-coloured fondant, three of the triangles and three of the alternate outer star points with the pale blue fondant, having the fondant rather thin so that it will run quite flat from the cornet. The whole of the piping is now in royal icing. Outline the inner star with fine lines in coffee, the inner points being crossed in Oxford frame style, and set a small coffee bulb at each crossed point. The piece of fruit will complete the centre

Three of the outer star points will have a triangular shape of blue on the inner side and a larger blush-rose triangle on the outer point. The other three will have the blush rose on the inner side and the pale blue on the outer. Overpipe the roped lines forming the inner star with pale blue in fine plain lines, and outline the small blue triangles on the inner side with fine blue roped lines. At the base edge of each small blue triangle pipe in blue a small recumbent C shape, overpiping in plain line, well curling the ends.

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Inside the C shapes pipe a small three-stroke plume in coffee. Outside the C shapes pipe small roped curved lines in coffee, and edge these with fine scallop work, points outward, and set small dots between each curve, all in coffee. Overpipe the coffee roped lines on the blush-rose points with fine coffee lines, well incurving the inner ends, and again overpipe



No. 226.

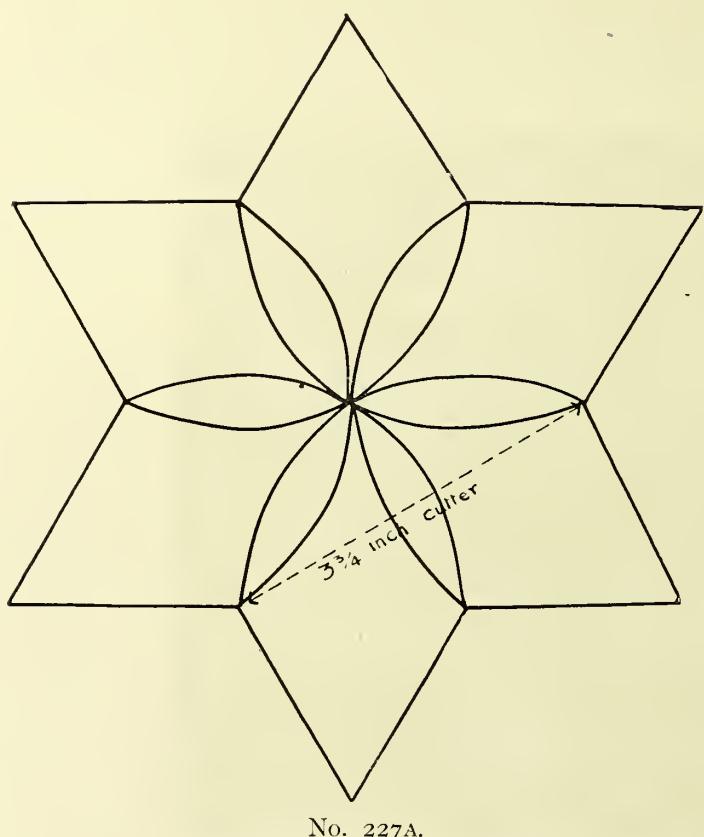
in finer lines, starting with incurved ends in shorter lengths. At the points inside the lining set blue bulbs, graduating inwards from the points. On the other three points pipe exactly the same design, but coffee colour entirely, on the blue rose inner triangles, and pale blue on the blue, except that the fine scallop work and dots should be in the coffee colour. Set a large blue bulb at each depression.

No. 227.—GATEAU L'ETOILE (4).

Use the same shape and quality of Genoese as for No. 224. Split, sprinkle, sandwich, and mask in the same way with the blush-rose coloured fondant. Decorate with plum-bago-blue fondant, the same tint of royal icing, dark coffee-coloured royal icing, and half of a bright cherry, as follows :—

With a plain round cutter $3\frac{3}{4}$ in. in diameter mark twelve sectional lines, crossing in the exact centre and reaching from depression to alternate depression, six of the curves running from left to right and six from right to left, marking out the central shape shown on the line drawing marked 227A. The cutter must be held so that the outer edge does not touch the points of the gateau, as the unnecessary lines would disfigure the surface. This will mean that the ends of the lines will not be marked, but the form will be sufficiently suggested to enable the entire shape to be outlined in fine roped lines of the pale blue icing. Fill in the shape with thin pale blue fondant, using a small paper cornet for the

All about Gateaux and Dessert Cakes



No. 227A.

purpose. As soon as the fondant is set place the half cherry in the centre. The shape must now be piped entirely in pale blue. Run very fine roped lines just inside the outline. Overpipe the roped edges of the shape, first with medium roped lines, then with medium plain lines, and last with very fine plain lines, and from the middle of each ellipse a row of bulbs, graduating to the outer point, setting a large blue bulb at each depression outside the ellipse points. The six outer points in blush-rose must now be piped in coffee colour. Outline the inner ends with fine roped lines, and inside them fine plain lines, a little spaced, and outside these scalloped lines, points outward. Outline

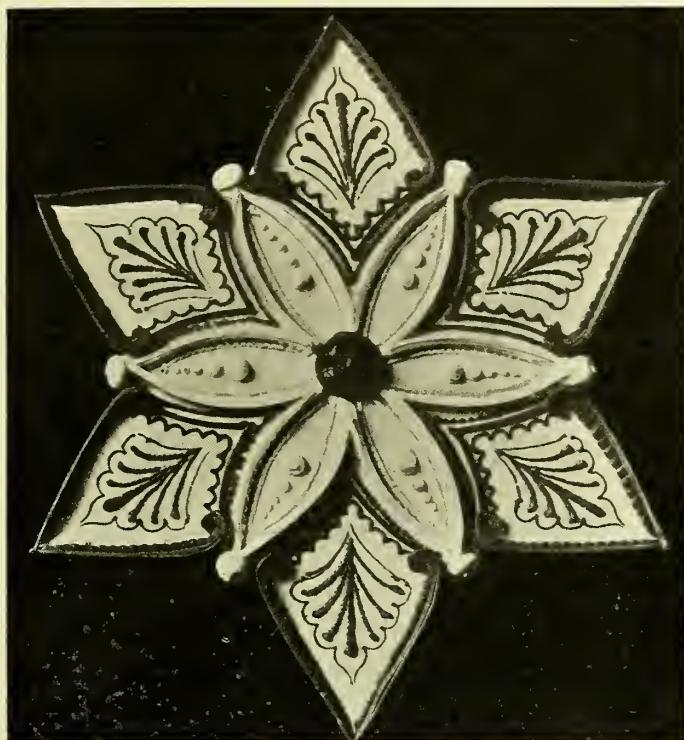
the outer points with medium roped lines with incurved ends, the lines meeting at the points. These roped lines must be piped and overpiped in fine and finer plain lines after small fine long seven-stroke roped line plumes have been piped on the inner spaces. These plumes, which must be points inwards, must be outlined at the points with fine scalloped work, with minaret points outside the middle stroke, and with plain curved lines at the sides.

No. 228.—GATEAU L'ETOILE (5)

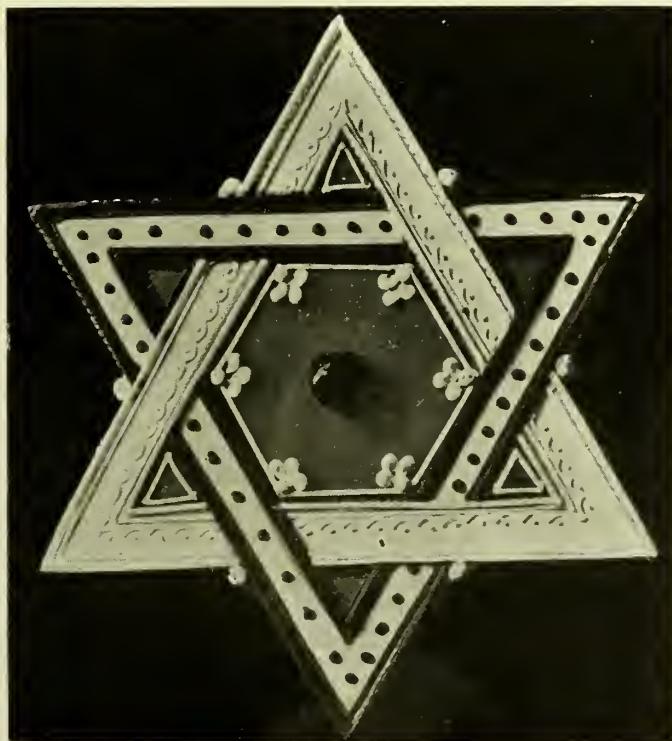
Use the same shape and quality of Genoese as for No. 224. Split, sprinkle, sandwich, and mask with the blush-rose fondant, which in this case should be very thinly spread on the top, as the whole of the surface will be re-coated with the different colours. Decorate with blush-rose, coffee-coloured, and plumbago-blue fondant, dark coffee and pale blue royal icing, and half a bright glacé cherry, as follows:—

Outline in roped lines the double outer triangles as shown on the line drawing No. 228A, one with pale blue and the other with coffee-coloured royal icing. Then outline the inner triangles with the same colours, leaving a space $\frac{1}{8}$ in. between the inner and outer lines. With the point of a knife remove the crossing lines marked A on the line drawing. Fill in the centre space and the three small-point triangular spaces with coffee-coloured fondant, using a paper cornet filled with thin fondant and cut to a small opening. Fill in the ribbon spaces of the crossed triangles, one set with pale blue and the other set

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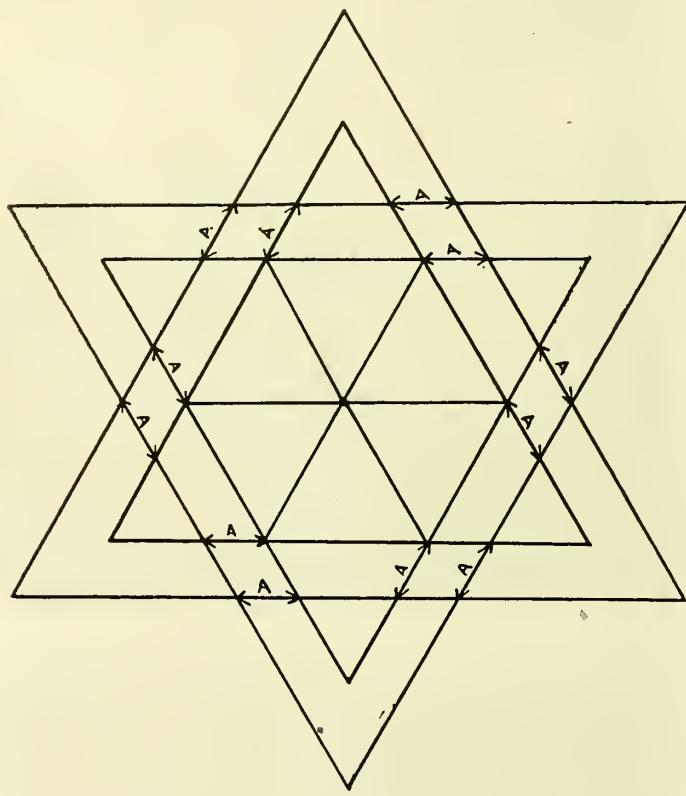
No. 227.



No. 228.

All about Gateaux and Dessert Cakes

with the blush-rose fondant, being careful to keep the crossed lines true. Each triangle will consist of three distinct sections, and can be carefully and accurately filled, as there are no cold ends to join up.



No 228A.

The overpiping, which is blue on blue and coffee on rose, with the crossed triangles, can be easily arranged so that the crossed spaces remain in the same form. The edges of each large triangle must now be overlined on both sides with medium plain lines over the roped lines, and fine plain lines inside them. On the inner edges of the blue ribbons a small scalloped edging must be piped, points outward, with very small dots between. Along the centre of the rose ribbons small coffee bulbs must be piped. Three of the small corner triangles must be outlined with blue lines, and three with fine coffee lines. The inner hexagon shapes must be outlined with fine blue lines, have a small blue three-stroke plume in each angle, with a small bulb at the base of each plume. Pipe a medium-sized blue bulb in each depression on the outer edge, and set the half cherry in the centre of the inner hexagon space, the lines in which must be ignored.

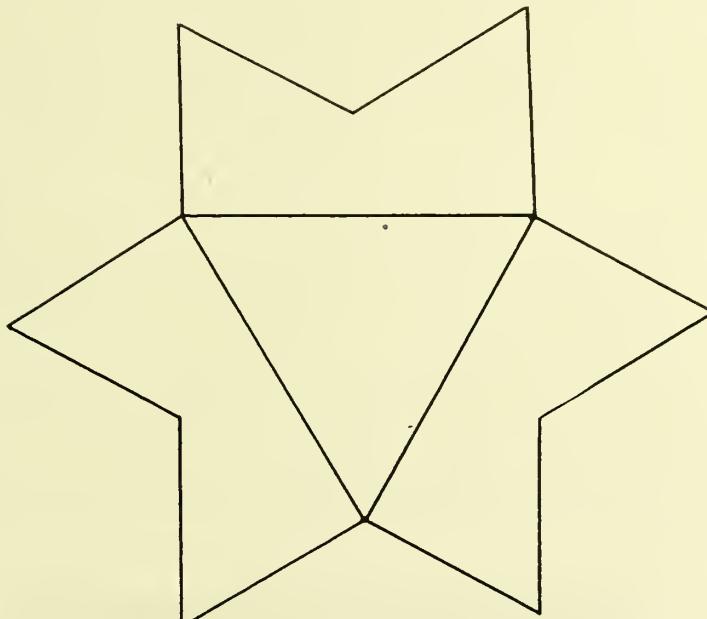
This design is a most effective one, and quite easy of accomplishment. All the details of the work are clearly shown on the two illustrations.

No. 229.—GATEAU L'ETOILE (6).

Use the same shape and quality of Genoese as for No. 224. Split, sprinkle, sandwich, and mask in the same way with the blush-rose fondant. Decorate with plumbago-blue

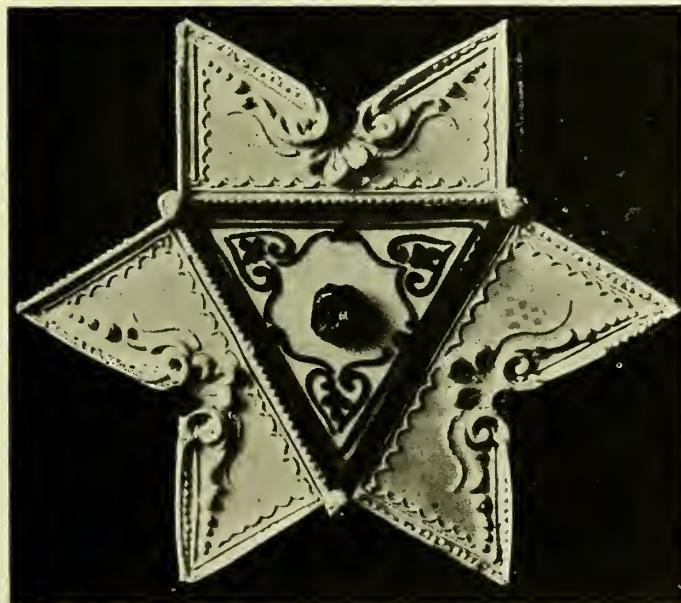
Gateaux to sell at 1/6, 2/- and 2/6

fondant, the same tint of royal icing, dark coffee-coloured royal icing, and half of a bright cherry, as follows :—



No. 229A.

With the edge of a palette-knife mark out an inner triangle with three lines from depression to alternate depressions as shown on the line drawing No. 229A. Along these



No. 229.

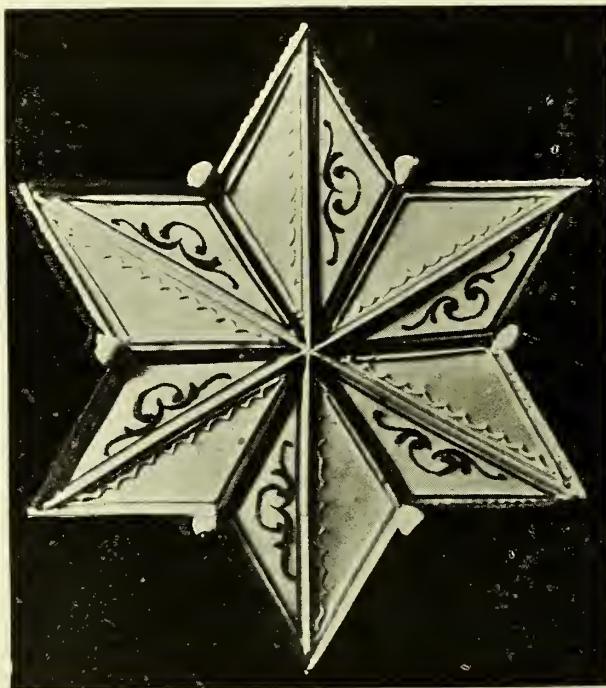
All about Gateaux and Dessert Cakes

marked lines run roped lines in coffee-coloured royal icing, thus enclosing the central triangle. Along the entire edges of the gateau run roped lines in pale blue royal icing. With a paper cornet filled with thin pale blue fondant and cut to a small opening fill in the outer two-point spaces.

Overpipe the roped coffee lines with fine plain lines the same colour, and outline the inside edge with finer plain lines. In each corner of the triangle pipe with a fine plain pipe double-line heart shapes as shown with S and reversed S strokes to right and left from the centre of each. Between the S scrolls pipe small bulbs, all in coffee colour. Set the half cherry in the centre of the space.

Outline the outer sides of the triangle on the blue with fine roped blue lines, and inside the roped lines thus completed on all sides fine plain lines. On the three right angle sides of each of these blue spaces run fine scallop work, points outward. Overline the roped edging with fine plain lines straight on the two short sides of each space, and with incurved ends on the angle sides as shown. These incurved ends must be $\frac{1}{4}$ in. apart in the depression, must be twice overpiped to bring them into prominence, must have small side S scrolls and graduated bulbs to right and left, and be outlined with tiny roped S lines. Between the curled ends short thick three-stroke plumes in pear-shaped bulbs must be set, the whole in blue.

On the outer edge of the blue shapes medium-sized coffee bulbs must be set in the depressions, and in the depressions at the points of the inner triangle blue bulbs must be piped



No. 230.

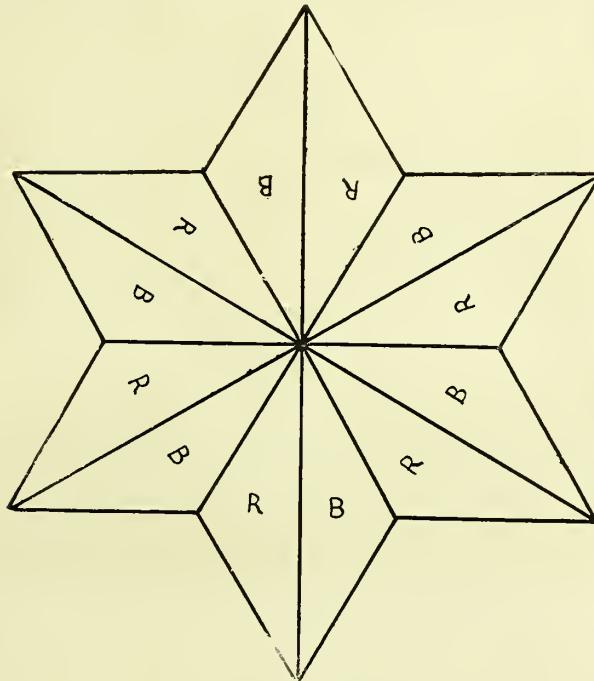
No. 230.—GATEAU L'ETOILE (7).

Use the same shape and quality of Genoese as for No. 224. Split, sprinkle, sandwich, and mask with blush-rose fondant in the same way. Decorate with plumbago-blue

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coloured fondant and plumbago-blue and dark coffee-coloured royal icing, as follows :—

With the edge of a palette-knife mark a bisecting line from point to point across the gateau top, and another line at right angles from depression to depression. This will give you the exact centre where the lines meet. With a medium-sized plain pipe run pale blue royal icing lines from the centre to each star point, and with the same-sized pipe of coffee-coloured royal icing shorter lines from the centre to each depression.



No. 230A.

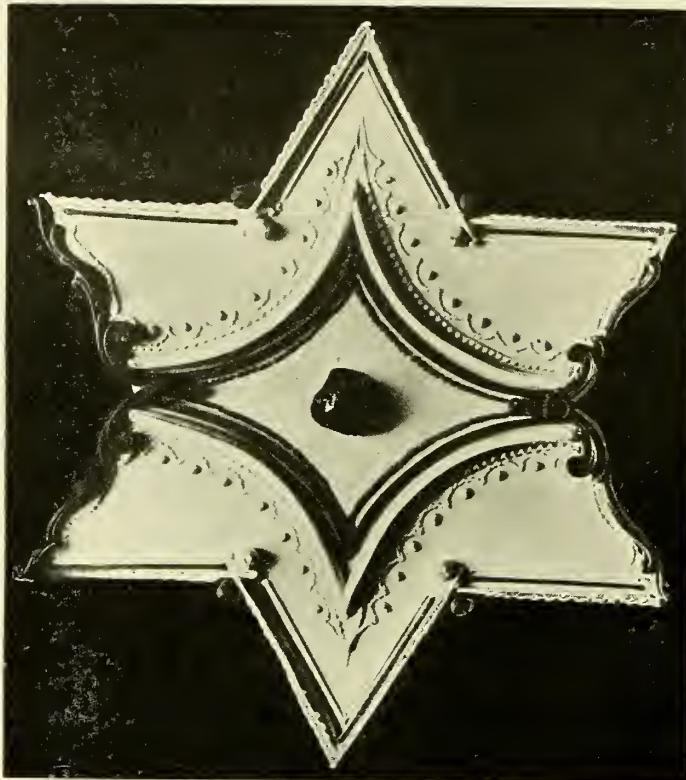
The form of the long and the short lines can be clearly seen on the line drawing No. 230A, the short lines converting the shape into six diamonds and the long lines bisecting each diamond.

With the same two pipes rope the outer points of the gateau, the spaces marked B with blue and the spaces marked R with the coffee colour, the lines meeting at the points. With a paper cornet filled with thin fondant tinted to the pale blue colour fill in the six spaces marked B, being careful to fit the corners and points accurately. With a fine plain pipe run fine framing lines along the inside edge of each space, blue on the blue ones and coffee on the pale rose ones. Along the side of the longest lines of blue run fine scalloped lines the same colour, points outward. In the rose spaces pipe as shown in coffee small C shapes, with fine side scrolls, inward and outward. Overpipe all the original dividing lines, as well as the bordering roped lines, in plain lines the same colour as their base, and in each depression set a large pale blue bulb.

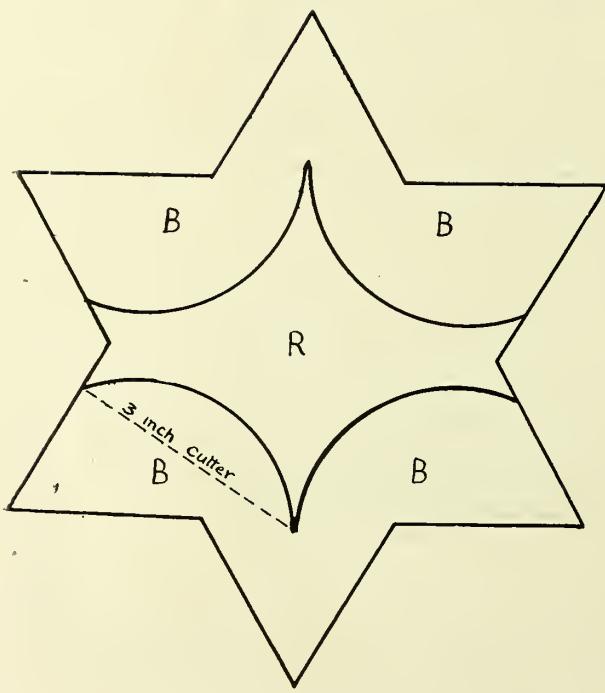
No. 231.—GATEAU L'ETOILE (8).

Use the same shape and quality of Genoese as for No. 224. Split, sprinkle, sandwich, and mask in the same manner. Decorate with pale plumbago-blue fondant, half a glacé cherry, plumbago-blue royal icing, and dark coffee-coloured royal icing as follows :—

All about Gateaux and Dessert Cakes



No. 231.



No. 231A.

With a plain round cutter 3 in. in diameter mark out four sections of a circle as shown on the line drawing. The cutter must be held at an angle to prevent marking beyond the desired space. With a medium-sized pipe of blue royal icing run plain lines along the marked curves. With a paper cornet filled with the fondant fill in the two outside spaces to the edges of the gateau, leaving the inner panel in the blush-rose colour. Should any of the fondant run over the edges, it must be carefully trimmed away. These outer edges may, if desired, be previously finely roped in blue to prevent overrunning. The inner panel must now be enframed, first with medium plain lines, then with finer roped lines, and then the medium lines overpiped with fine

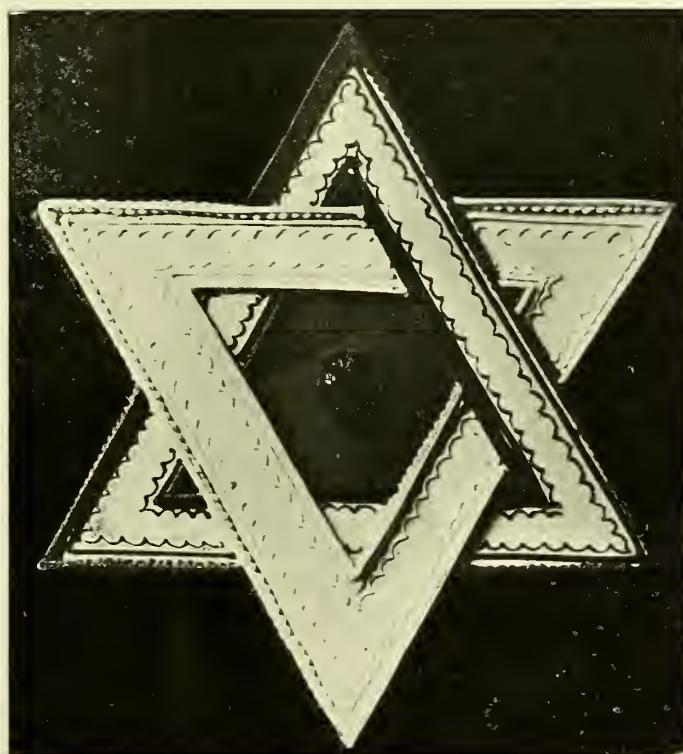
Gateaux to sell at 1/6, 2/- and 2/6

lines, all in coffee, the two sets being a little spaced.

Along the inner sides of the blue spaces marked B on the line drawing No. 231A run fine roped lines in blue, spaced and meeting at the points. Outline these with fine roped blue scallop work, points outward, and set small bulbs between the points. Overline the original panel frame lines, first with coarse and then medium plain lines. Overline the roped edges of the gateau on all points, except those at each side leading to the openings of the central panel, with fine plain blue lines, crossing the ends of the lines at the depressions and setting a blue bulb on the inner side and a coffee bulb on the outer edge. Inside the plain lines run slightly spaced fine coffee lines, and inside these finer plain blue lines. On the sides leading to the open ends of the central panel run overpiped side scrolls in coffee, extending from the star points inward to the open ends of the panel, finishing with rows of graduated bulbs. Outline these scrolls on the blue panels with fine roped blue lines, starting from the blue scalloped work and following the form of, but slightly spaced from, the coffee scrolls. Set the half cherry in the middle of the central panel.

No. 232.—GATEAU L'ETOILE (9).

Use the same shape and quality of Genoese as for No. 224. Split, sprinkle, sandwich, and mask in the same way. Decorate with a small round cut from a green chinois,



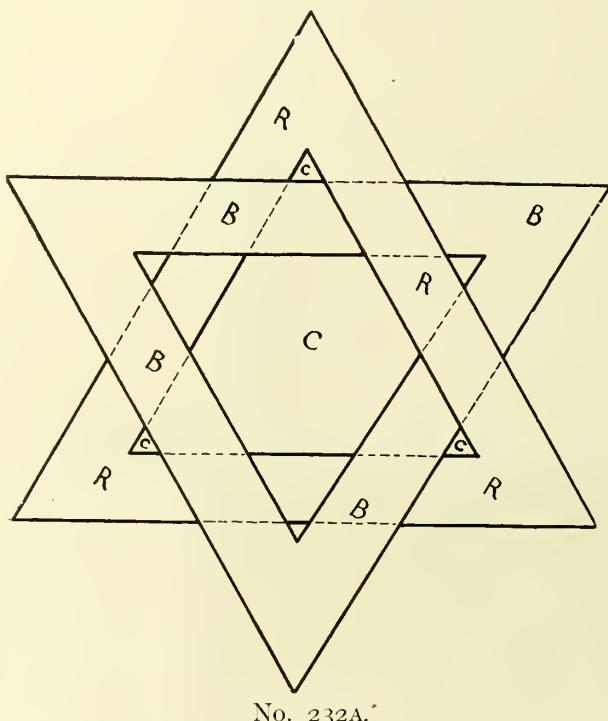
No. 232.

coffee-coloured and plumbago-blue fondant, and dark coffee-coloured and plumbago-blue royal icing, as follows :—

This design consists of three clearly-defined triangles, the central one coffee-colour

All about Gateaux and Dessert Cakes

and the two outward ones pale blue and blush-rose. In theory the double crossing should give a quartette, but in practice only three small points of one of the inner ones could be in evidence, and it is therefore ignored.



No. 232A.

necessary. Overpipe all the rope lines with medium-sized plain royal icing lines, blue on blue, coffee on coffee. Outline the ribbon spaces of both the outer triangles on both edges with fine plain royal icing lines, and edge these also on both sides with fine scallop work, points facing, blue on blue and coffee on rose. Set the piece of green chinois in the centre of the coffee space.

No. 233.—GATEAU L'ETOILE (10).

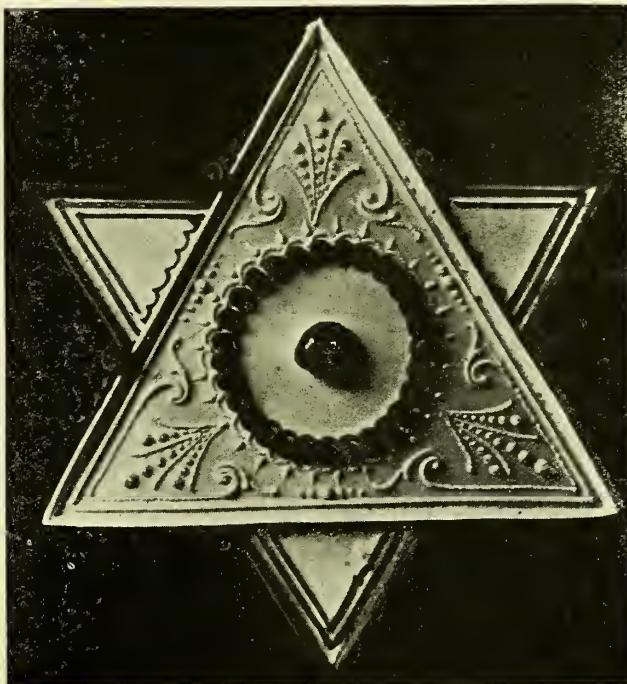
Use the same shape and quality of Genoese as for No. 224. Split, sprinkle, and mask with blush-rose coloured fondant in the same way. Decorate with half a glacé cherry, pale plumbago-blue fondant, and the same tint of royal icing and dark coffee-coloured royal icing, as follows:—

With a plain round cutter 2 in. in diameter mark a circle in the centre of the gateau. With a medium-sized plain pipe run three pale blue lines from point to alternate points, thus marking out a triangular shape. In this marked out space fill in the soft pale blue fondant, leaving the marked circular centre and the three alternate points blush-rose. Overline the outline of the blue triangle with a coarse line in the pale blue royal icing, and overpipe this with a fine blue line. Inside this frame run fine lines, slightly spaced, meeting at the corners. Inside these fine lines, in each corner, run from the points right and left very fine roped lines, extending $1\frac{1}{2}$ in. and ending with incurved overpiped ends. In each enclosed corner pipe finely-rope long four-stroke plumes, the points meeting inwards, and rows of small graduated bulbs between the strokes. From the curled ends

The two large outward ones, marked respectively B and R on the line drawing No. 232A, are outlined with fine roped lines of blue and dark coffee-coloured royal icing, the outer lines following the outer gateau edges and the inner lines $\frac{3}{4}$ in. inside and parallel with the outer ones. The inner lines of coffee thus outline the smaller inner triangle. The dotted lines on the line drawing show where the lines crossing one another have been afterwards cut away. Thus outlined, the spaces marked B can be filled in with thin pale blue fondant, and the central space as well as the three small corners with the dark coffee fondant. This will leave the base colour of blush-rose, filling the other large triangle. If desired, this can also be filled in to bring it to the same level as the others, but it is not

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of the roped side lines run small S scrolls to right and left, all in pale blue royal icing. Round the central circle pipe a ring of dark coffee-coloured bulbs, outlining them on the insides with fine coffee roped loops, and on the outside with fine pale blue roped loops, setting a tiny spear point between each loop on the outer side.



No. 233.

Outline the three rose-coloured points, first with roped lines, then overpipe with medium plain lines, and then with very fine plain lines, all in coffee. Outline on the inside, first with medium and then fine plain lines in coffee, rather widely spaced. At the base of each of these small triangle shapes, next the blue, run lines of small scalloped work in coffee. At each side to right and left of the coffee-piped edges run rows of graduated coffee bulbs, encircling the first one at each side with curled end that meets the fine plain overlining of the sides. Set the half cherry in the middle of the centre.

No. 234.—GATEAU L'ETOILE (II).

Use the same shape and quality of Genoese as for No. 224. Split, sprinkle, sandwich, and mask in the same manner. Decorate with half a bright glacé cherry, plumbago-blue fondant, dark coffee-coloured fondant, plumbago-blue and coffee-coloured royal icing, as follows :—

Fold a piece of stiff paper into six and cut out so that when unfolded it is the shape of the inner panel marked coffee on the line drawing No. 234A., and measuring 2 in. from point to point. Set this pattern in the centre of the gateau, the points facing the side depressions. With a medium-sized plain pipe of pale blue royal icing run roped lines along three alternate sides of the templet continuing these curved roped lines outward to where they

All about Gateaux and Dessert Cakes .

meet the shortened straight side lines. With the same sized pipe of dark coffee-coloured royal icing rope the three alternate sides in the same way. With the same coloured royal icing run in straight roped lines on the long and short sides as shown, meeting at the points. Fill in three spaces edged with blue with pale blue fondant, and the central panel with coffee-coloured fondant, leaving the alternate spaces edged with coffee, showing the pale rose-coloured base. The line drawing No. 234A with three of the spaces marked B and three marked R, for blue and rose respectively, clearly show the colour scheme.



No. 234.

Outline the inner side of each of the six spaces on the straight sides with fine plain lines, and inside these fine scalloped work, points inwards, the blue ones in blue and the rose ones in coffee, filling in to each fine roped scrolling in the same colours. Overpipe all the roped lines of the framing with the same coloured fine plain lines. Set the half cherry in the centre of the central panel.

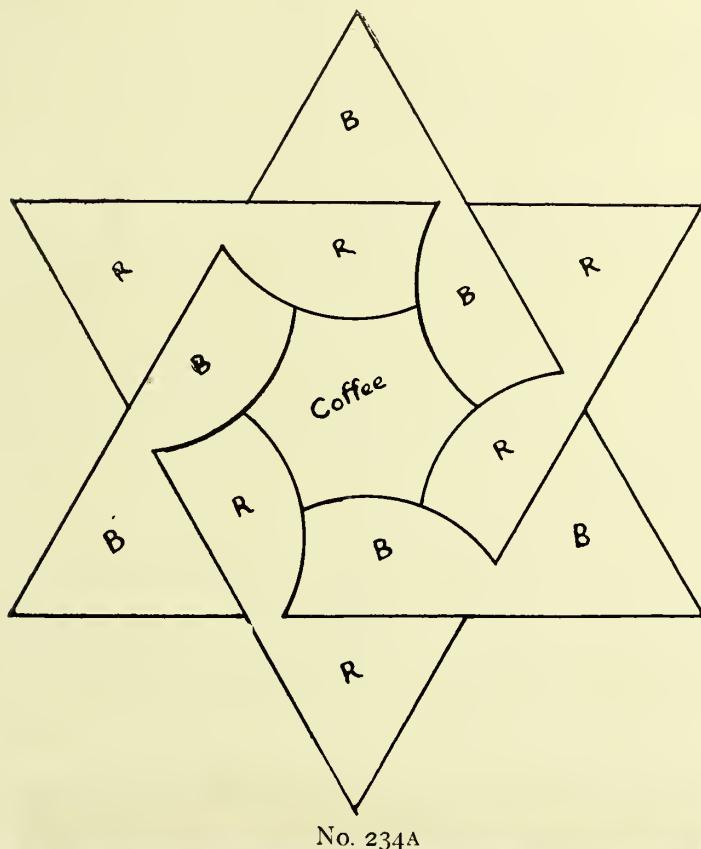
All the details of this artistic design are clearly shown on the illustrations.

No. 235.—GATEAU L'ETOILE (12).

Use the same shape and quality of Genoese as for No. 224. Split, sprinkle, sandwich, and mask in the same way. Decorate with pale plumbago-blue fondant, rose-coloured fondant (the same tint as that used for masking), and plumbago-blue and coffee-coloured royal icing, as follows :—

With the edge of a palette-knife mark three lines across the gateau from opposite points. With a medium-sized plain pipe run coffee-coloured royal icing lines along the

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No. 235

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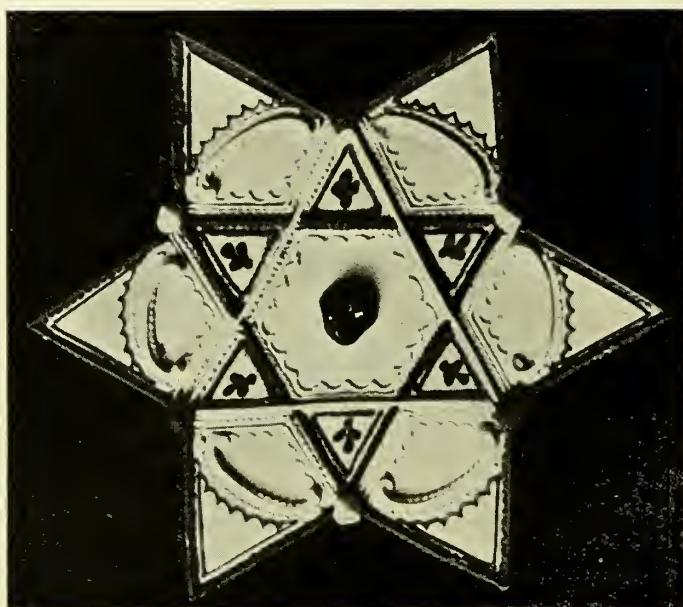
marks. With a small round cutter $\frac{7}{8}$ in. in diameter mark at the depression of each space three-quarters of a circle. With a fine pipe overpipe these marks, three with blue and three with coffee-coloured royal icing. Fill in those outlined with coffee with pale blue fondant, and on the other three spaces fill in the entire shapes, except the small sections of circles, with pale blue fondant, leaving the small sections showing the base colour.

Outline the sides of each space with fine plain lines, and inside them fine roped lines, slightly spaced, continuing the fine roped lines along the outer edges to meet the sections of circles, the rounded sides of which must also be outlined in fine roped lines. Overpipe the small sections with plain C shapes, with small outspreading scrolls running from the outlining roped lines. The outer edges of each space must be bordered with tiny overpiped scrolls to right and left of the sections. In the centre of each, at the depression, must be piped a fair-sized bulb. From between the small inner scrolls graduated bulbs must run inward to the centre, and the original dividing lines must be overpiped with fine plain lines in coffee-colour. The decoration on the blue must be entirely in blue, and on the rose entirely in coffee.

No. 236.—GATEAU L'ETOILE (13).

Use the same shape and quality of Genoese as for No. 224. Split, sprinkle, sandwich, and mask in the same way. Decorate with half a glacé cherry, plumbago-blue fondant, and plumbago-blue and dark coffee-coloured royal icing, as follows :—

With the edge of a palette-knife mark out the six lines to define the two inner triangles,



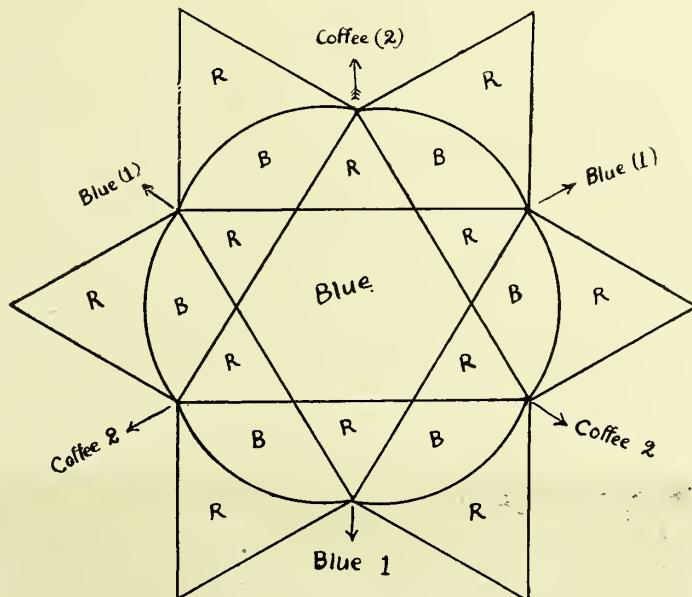
No. 236.

and with a plain round cutter 3 in. in diameter, held at an angle, lightly mark out the six sections of circles between the triangle points. With a medium-sized pipe of the pale

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blue royal icing run roped lines along three of the triangle lines marked on the line drawing No. 236A blue (1), and along the other three lines marked coffee (2) medium-sized lines in coffee royal icing. With the same blue pipe run roped lines along all the curved lines, but not quite reaching either end. Fill in the central panel and the six small spaces marked B with the pale blue fondant, leaving the six points of the two triangles and the six points of the star in the base colour of pale rose.

Run a fine rope in blue along the inside edge of the central panel, and inside this a framing of scallop work, points inward. Set the half cherry in the centre. Inside the six small triangle points edge all three sides with fine roped lines in coffee, and in the



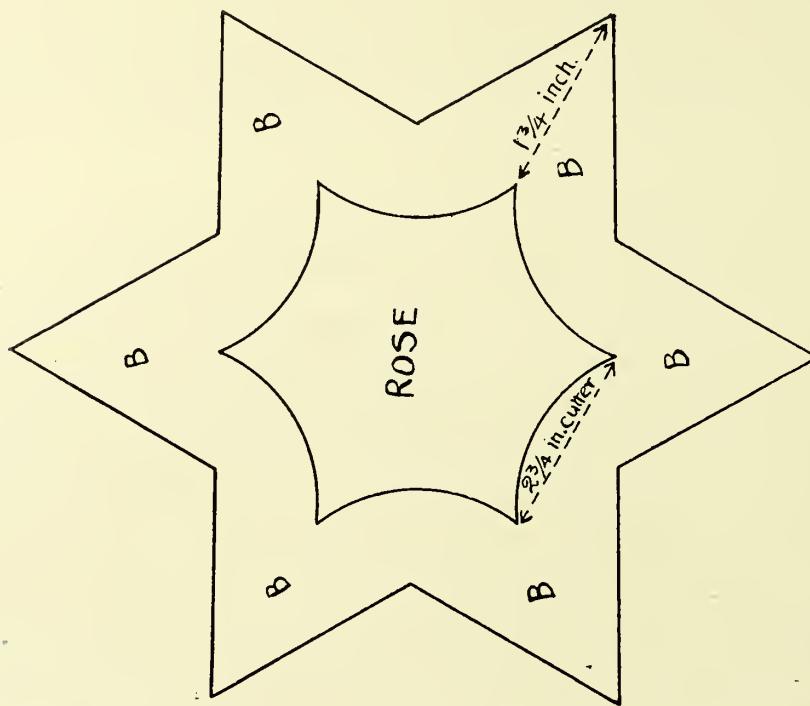
No. 236A.

centre of each set a small three-stroke plume, also in coffee, the points inward, and a small bulb at the base of each plume. Overpipe in fine plain lines the roped lines of the large triangles, blue on blue, coffee on coffee. Outline the straight sides of the six small blue spaces in blue, first with fine roped lines, then fine plain lines and fine scallop work, slightly spaced. Overpipe the roped curved lines in blue plain lines, well curling the ends inward in C shape. Outside these lines run fine roped lines, also in blue, and spaced. Edge each of the six star points with medium roped lines in coffee. Overpipe these in fine plain lines, after running fine plain spaced lines inside them, and finescalloped lines in coffee outside the blue roped lines. Set a large coffee bulb at each point of the blue triangle frame, and a large blue bulb at each point of the coffee triangle frame.

No. 237. GATEAU L'ETOILE (14).

Use the same shape and quality of Genoese as for No. 224. Split, sprinkle, sandwich, and mask in the same way. Decorate with half of a bright glacé cherry, pale plumbago-blue fondant, the same coloured royal icing, and dark coffee-coloured royal icing, as follows :—

All about Gateaux and Dessert Cakes



No. 237A.



No. 237.

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With a plain round cutter $2\frac{3}{4}$ in. in diameter mark out the six sides of the inner panel as shown on the line drawing No. 237A. The cutter must be held at an angle so that the marked lines are not carried beyond their meeting points. With a medium-sized pipe of coffee-coloured royal icing run a roped line along the marked lines, finishing in points where they meet. With a paper cornet filled with pale blue fondant fill in the whole of the top except the outlined panel, leaving the panel with the base colour showing. If desired, the whole of the top can be masked with the blue fondant, and the panel filled in with the rose colour. This, however, will alter the appearance of the gateau top by giving a raised instead of a depressed centre. With a fine pipe of coffee-colour outline the framing of the panel with very fine roped lines. Set small C shapes in the corners, with a tiny bulb under each, and between them, on the curved sides, very fine seven-stroke plumes, widely spread and with points framewards. Set the half cherry in the centre and overpipe the roped framing with fine plain lines.

On the outside of the panel, on each curved side, run in blue curved lines with a fine pipe, curling each end into C shapes. Outside these roped lines run roped scalloped work, points outward, and not quite reaching the curved ends. Set small bulbs in each scallop loop. From each star point, inwards to points of frame, pipe also in blue long five-stroke plumes. Outline these, commencing at the shortened ends of the scallop work, with wider scallop work, ending with minaret points at the central plume point. Border the points of the star with medium-sized roped lines, also in blue; overline these with plain lines. Set a large coffee bulb at an angle inwards at each base star point, and a small blue bulb at the base of each plume, on the points of the coffee panel frame.

No. 238.—GATEAU L'ETOILE (15)

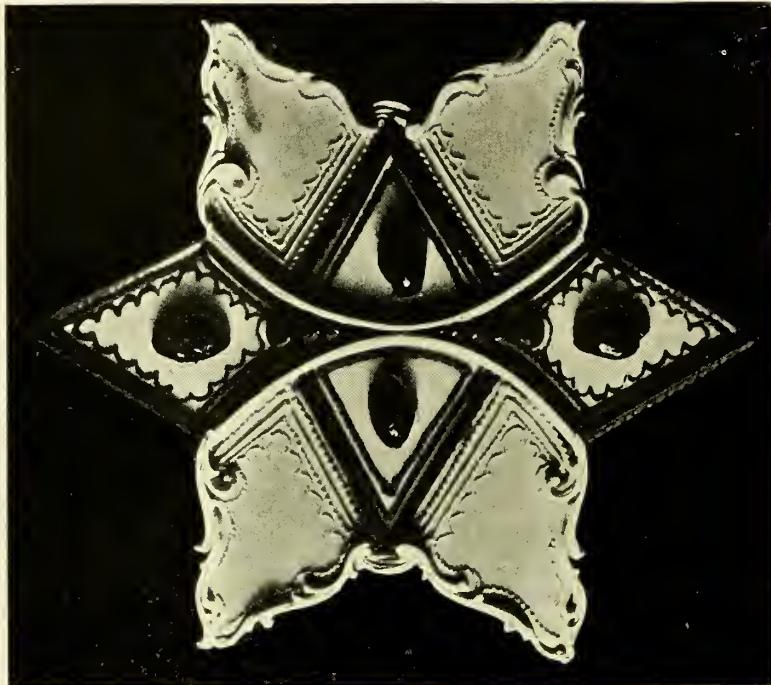
Use the same shape and quality of Genoese as for No. 224. Split, sprinkle, sandwich, and mask in the same way. Decorate with four fillets of a bright glacé cherry, plumbago-blue fondant, the same coloured royal icing, and dark coffee-coloured royal icing, as follows :—

With a plain round cutter, $4\frac{1}{2}$ in. in diameter, mark two sections of a circle, back to back and from depression to depression, as shown on the line drawing marked No. 238A. With a medium-sized pipe of pale blue royal icing run plain lines along the marked lines. With the same sized pipe of coffee-colour run on the curved side of each of the blue lines two roped lines in V shape, $1\frac{3}{4}$ in. apart at the inside and meeting in points at the depression on the gateau edge. With a paper cornet filled with the pale blue fondant fill in the two spaces at the right and left of the V shapes marked B, leaving the four spaces marked R in the base colour of pale rose.

With a fine coffee pipe outline the insides of the two spear-head spaces with plain lines, and with the same pipe rope the outer edges. Inside these lines run finer roped coffee lines, and again inside scalloped lines, points outward, both being slightly spaced. Overpipe the border of roped lines with fine plain lines. Outline the triangular shapes formed by the V lines with fine plain lines inside the V lines, and with fine roped lines on all three sides. Set a fillet of cherry in each of the four spaces. With a fine blue pipe overline the two long curved lines, and between these run graduated bulbs of coffee inwards to the inside points of the spear-head spaces.

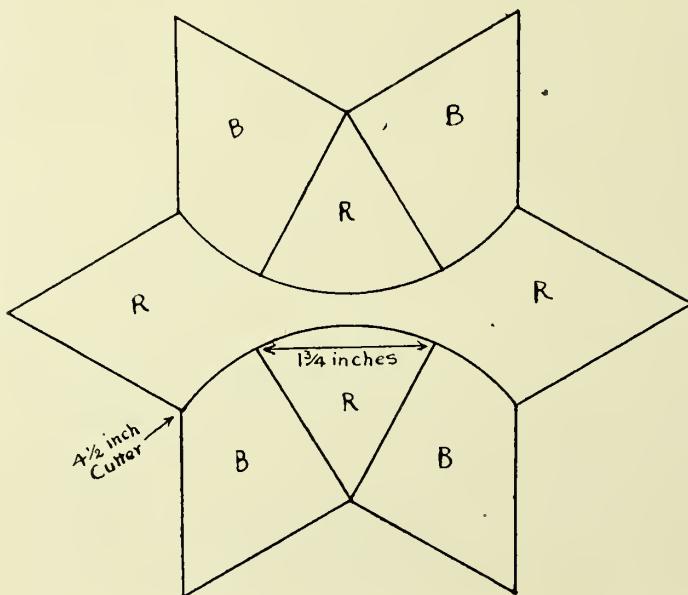
With a very fine blue pipe outline the two inner sides of each blue space with fine roped lines and then fine plain lines, both slightly spaced. On the outside or border

All about Gateaux and Dessert Cakes



No. 238.

edges of each space run fine scrolls in blue, commencing with inward curved ends to the long curved lines, and running along the edges to the gateau points. Also run these



No. 238A.

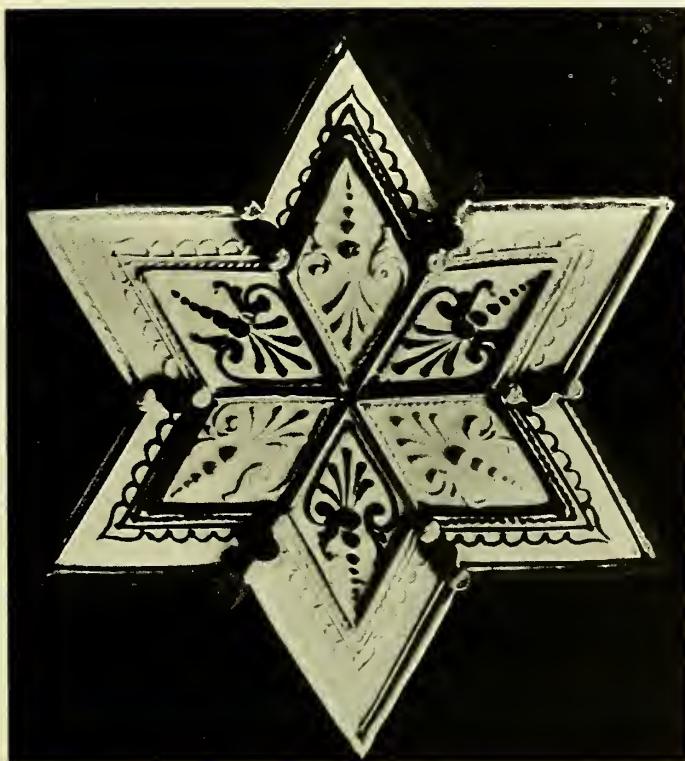
Gateaux to sell at 1/6, 2/- and 2/6

scrolls from the points of the V shapes, commencing with a C shape at the point and running to right and left to meet the other scrolls at the points. Now with a very fine pipe again outline the inner sides of the blue panels with fine roped lines, and then with fine scalloped work, continuing this as an inner outline of the scrolls. Overpipe all the scrolls with the very fine pipe, commencing at the points and running inwards, so that the finish of each stroke may be covered with the commencement of the next one.

No. 239.—GATEAU L'ETOILE. (16).

Use the same shape and quality of Genoese as for No. 224. Split, sprinkle, sandwich, and mask in the same way. Decorate with pale plumbago-blue fondant and plumbago-blue and coffee-coloured royal icing, as follows :—

With a medium-sized plain pipe run three blue royal icing lines from depression to depression. With the same pipe convert three alternate diamond shapes into small diamonds by running in the side lines as shown on the line drawing, parallel with the edges of the gateau, the points of the smaller diamonds being $1\frac{1}{4}$ in. inward from the

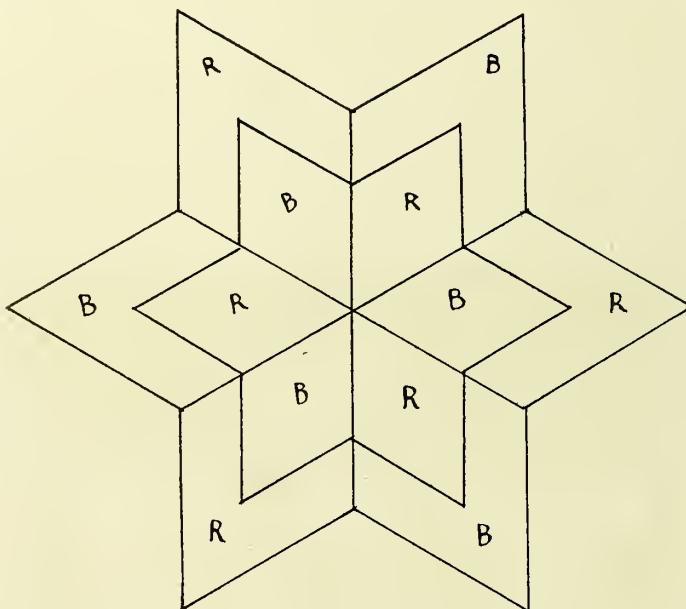


No. 239.

outer star points. With a plain pipe of the same size of coffee-coloured royal icing also convert the other three diamonds into the smaller size. With a plain pipe of plumbago-blue fondant fill in the three small diamonds edged on the outer side with the coffee lines, and also fill in the alternate outer point spaces with the same fondant, leaving the alternate diamonds and outer spaces in the ground colour of pale rose. These spaces are marked B for blue and R for rose on the line drawing No. 239A, so there should be no difficulty in accurately following the design.

All about Gateaux and Dessert Cakes

With a fine pipe of coffee colour outline the inner points of the rose diamonds with fine roped lines, starting at the points, running down the sides, and curling inwards to complete heart shapes, running small S scrolls outward from each curled end. In the centre of each heart pipe a long five-stroke plume, with graduated bulbs running from the base outwards. Pipe the blue diamonds in exactly the same way, but in blue. Outline the outer spaces, the rose with coffee and the blue with blue, first with roped lines, then with fine plain lines, and then with fine scalloped work, points inward and with



No. 239A.

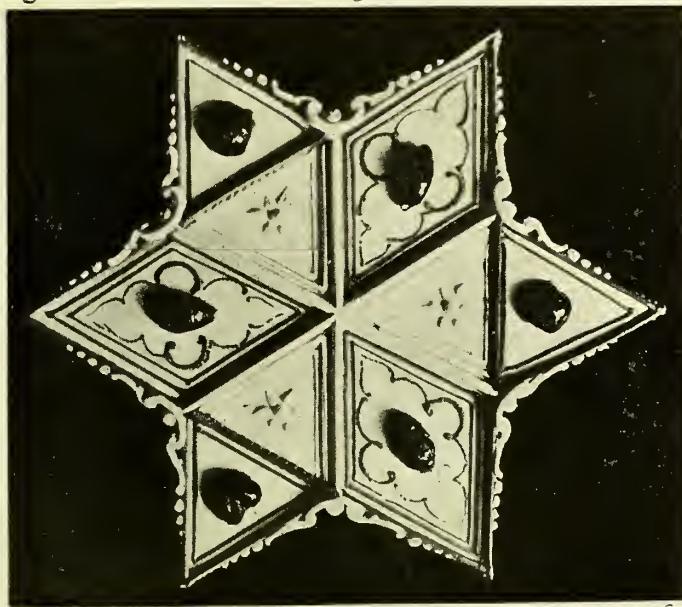
minaret points at the points. Overpipe the inner radial lines of blue with fine coffee lines, and also in coffee the outer sides of the blue diamonds, as well as the outer sides of the rose diamonds in blue. Rope the edges of the star points with a medium-sized plain pipe, the blue with blue and the rose with coffee. Overpipe these with fine and finer lines of the same colours. Cover the ends of the original straight blue lines with two medium-sized blue bulbs, and a larger coffee bulb between. Also set a large coffee pear point on the outside of each set of bulbs, the pear shapes to point upward and outward.

No. 240.—GATEAU L'ETOILE. (17).

Use the same shape and quality of Genoese as for No. 224. Split, sprinkle, sandwich, and mask in the same way. Decorate with six halves of glacé cherries, pale plumbago-blue fondant royal icing, and coffee-coloured royal icing as follows:—

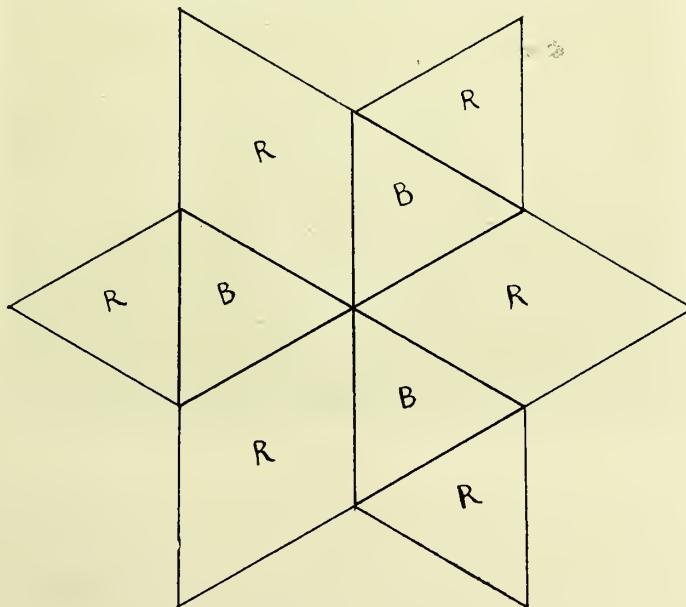
With a medium-sized plain blue royal icing pipe run three lines from depression to depression, crossing in the centre of the gateau. With a plain pipe of coffee the same size run three roped lines from point to point alternately of the blue lines. This will convert the gateau top into three diamonds and six triangles as marked on line drawing No. 240A. With a plain pipe run in the pale blue fondant into the three inner triangles. When these are set, outline on the inner sides with fine line framing overpiped and again

Gateaux to sell at 1/6, 2/- and 2/6



No. 240.

enframed with very fine lines, both of these framing lines being a little spaced. In the centre of the blue panels pipe small blue bulbs, with six pear shapes in star form surrounding, the largest three pointing to the triangle corners and the smaller three to the sides. With coffee-colour rope the outer edges of the small rose triangles, enframe these with fine lining on the inside, and overpipe the roping on the three sides with fine lines. With



No. 240A.

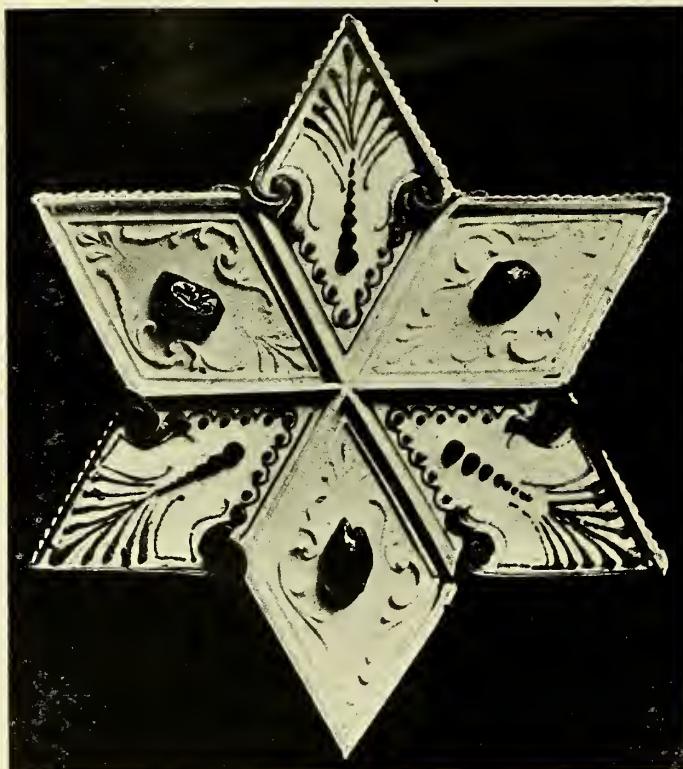
All about Gateaux and Dessert Cakes

coffee rope the outer points of the rose diamond shapes, and overpipe this with fine lines after finishing the inner work. This consists of enframing the diamonds with fine plain and finer plain lines, both slightly spaced, and inside these fine roped work, commencing with small facing C shapes at each side of the diamond and finer roped minaret points inward and outward. In each small rose triangle set a half glacé cherry as round as possible, and in the centre of each diamond a half cherry, pressed into ellipse shape.

On the gateau edge, on the roped and lined border, pipe in blue small side scrolls, running right and left from inverted C shapes at each depression. From the ends of the small scrolls, which should be overpiped, run rows of small graduated bulbs, and set a larger bulb under each C shape on the edge of gateau.

No. 241.—GATEAU L'ETOILE (18).

Use the same shape and quality of Genoese as for No. 224. Split, sprinkle, sandwich, and mask in the same way. Decorate with three halves of bright glacé cherries, pale



No. 241.

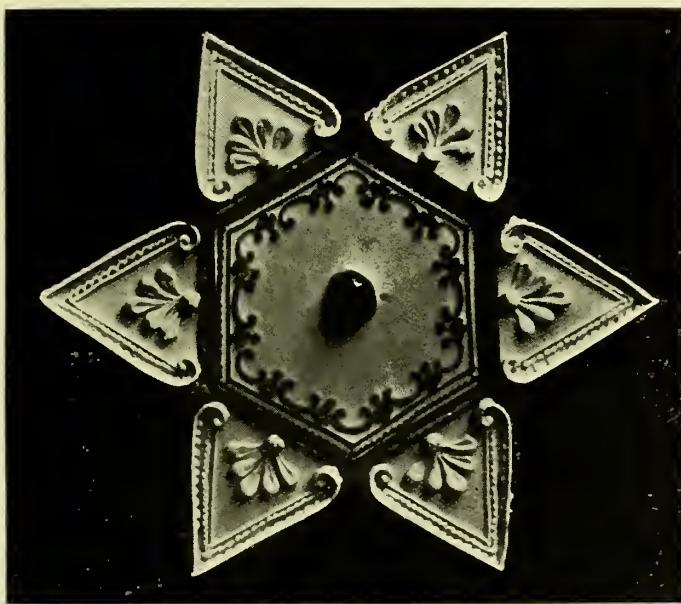
plumbago-blue fondant and royal icing, and dark coffee-coloured royal icing, as follows :—

With the edge of a palette-knife mark three lines across the gateau top from depression to depression. With a rather coarse plain pipe of the pale blue royal icing cover the marked lines, running the first one right across the gateau and starting the others at the middle and running outward to the edges. In this way the lines will not be thickened by crossing in the centre. With a medium plain pipe the same colour run roped lines

Gateaux to sell at 1/6, 2/- and 2/6

along the outer edges of all the six star points, meeting at the points. With a plain paper cornet, filled with the pale blue fondant and cut to $\frac{1}{8}$ in. opening, fill in alternately three of the outlined diamond shapes, leaving the remaining three showing the base work colour of pale rose. On the inner sides of the three blue diamonds run in blue fine enframing lines, spaced a little. At the inside points run also in blue fine long five-stroke plumes, points meeting towards the centre of the diamonds. At each side point pipe small facing roped C shapes. Overpipe these in very fine plain lines, and run from these, both inward and outward, very fine extended S and reversed S scrolls. At each outer point pipe shorter three-stroke plumes, points inward. In the centre of each blue diamond place a half cherry pressed into ellipse shape. Overpipe the framing lines of each blue diamond with medium and then very fine plain blue lines.

The two inner sides of each rose diamond must now be enframed with very fine plain coffee lines, slightly spaced. Inside these, in the same colour, fine scallop work, with tiny bulbs facing each small loop. On each outer point pipe also in coffee long fine nine-stroke plumes, points inward, which must be met with a row of eight graduated bulbs, diminishing towards the plume points. Overpipe the blue roped outer borders with fine and finer plain lines in coffee, the inner ends curved inward and again overpiped to accentuate them. From these curved ends pipe and overpipe small S scrolls, both inwards towards the scalloped work and outwards over the corner edges of the blue diamonds. With the very fine coffee pipe outline with curved spaced lines the inner scrolls and the inner plume strokes, joining the lines at the sides as shown.



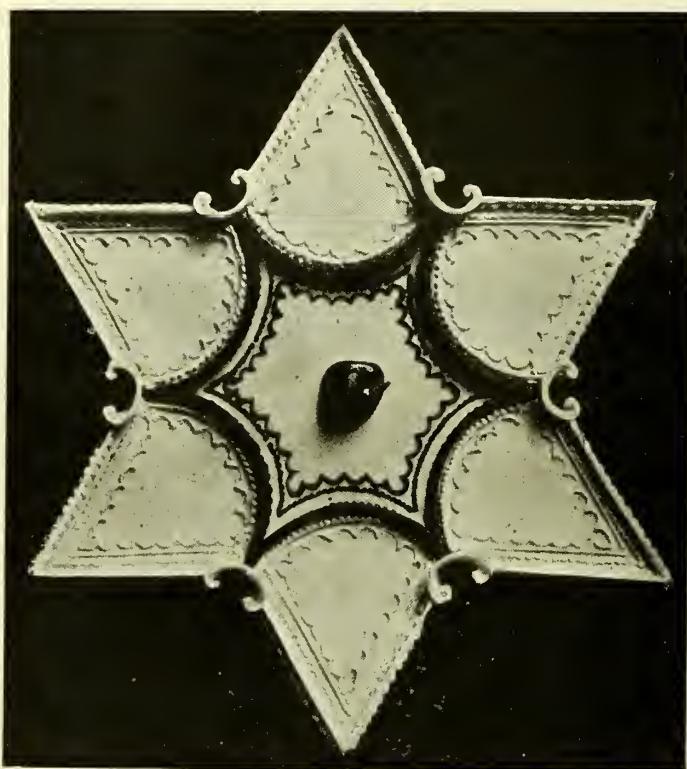
No. 242.

No. 242.—GATEAU L'ETOILE. (19).

Use the same shape and quality of Genoese as for No. 224. Split, sprinkle, sandwich, and mask in the same way. Decorate with half a bright glacé cherry or a round cut from a green chinois, pale plumbago-blue fondant and royal icing, and coffee-coloured royal icing, as follows:—

All about Gateaux and Dessert Cakes

With a medium-sized plain pipe of coffee-coloured royal icing run six short lines across from depression to depression, thus marking out a hexagon-shaped frame in the centre. With a medium pipe of pale blue run roped lines along the outer edges, enclosing the side star points and meeting at the points. With a plain paper cornet filled with pale blue fondant and cut to $\frac{1}{8}$ -in. opening fill in the six outer triangles. With the medium-sized coffee pipe overpipe the original coffee framing lines, and with a slightly larger pipe of coffee run six inner lines, meeting true at the angles and slightly spaced from the outer lines. Inside these heavier lines run fine roped lines and very fine plain lines, both a little spaced. Inside the fine plain lines pipe also in coffee with the fine pipe twelve small C shapes, one in each angle and one between. These C shapes must be spaced to



No. 243.

allow small inward pointing three-stroke plumes, with small bulbs at the base, to be set between them. Set the piece of chinois or half cherry in the centre of the hexagon.

In each triangle pipe in blue rather heavy five-stroke plumes, points inward, with a medium-sized blue bulb, meeting the coffee lines at the plume points. Just inside the outer edges of the triangles pipe fine roped lines in blue, with finer plain lines inside them, both a little spaced. Overpipe the roped border with medium plain lines and then with fine lines, both in blue, incurving the inner ends, and again overpiping them to bring them into prominence. Between these incurved ends and on the points of the hexagon frame pipe large bulbs in coffee.

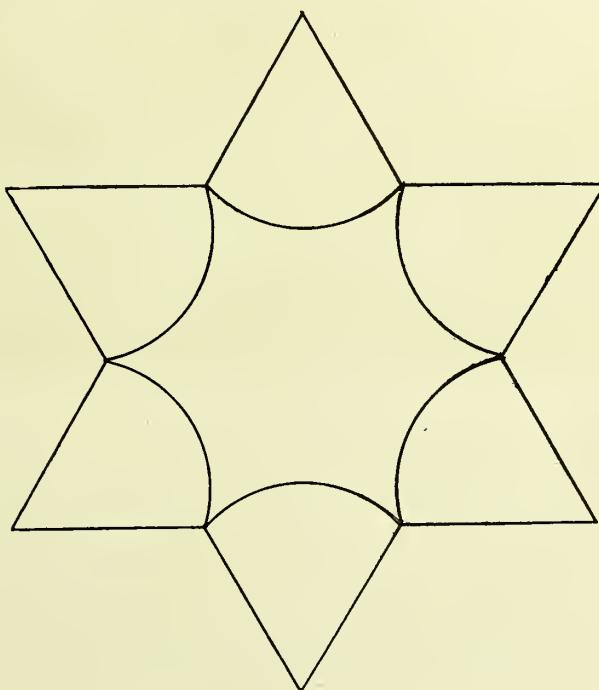
This design with the coffee-framed hexagon centre panel and the six outer blue triangles, is very striking.

Gateaux to sell at 1/6, 2/- and 2*½*6.

No. 243.—**GATEAU L'ETOILE.** (20).

Use the same shape and quality of Genoese as for No. 224. Split, sprinkle, sandwich, and mask in the same way. Decorate with a half of a glacé cherry, pale plumbago-blue fondant and royal icing, and dark coffee-coloured royal icing, as follows :—

With a plain cutter 2*½* in. in diameter mark six sections of circles from depression to depression, as shown on the line drawing No. 243A. With a medium-sized pipe of coffee-coloured royal icing run roped lines along the marked lines. With a medium-sized blue pipe run roped lines along the outer points of the gateau, forming a border and meeting at the points. With a paper cornet filled with pale blue fondant and cut to a $\frac{1}{8}$ -in. opening fill in the six outer spaces, leaving the incurved side star in the base colour of pale rose.



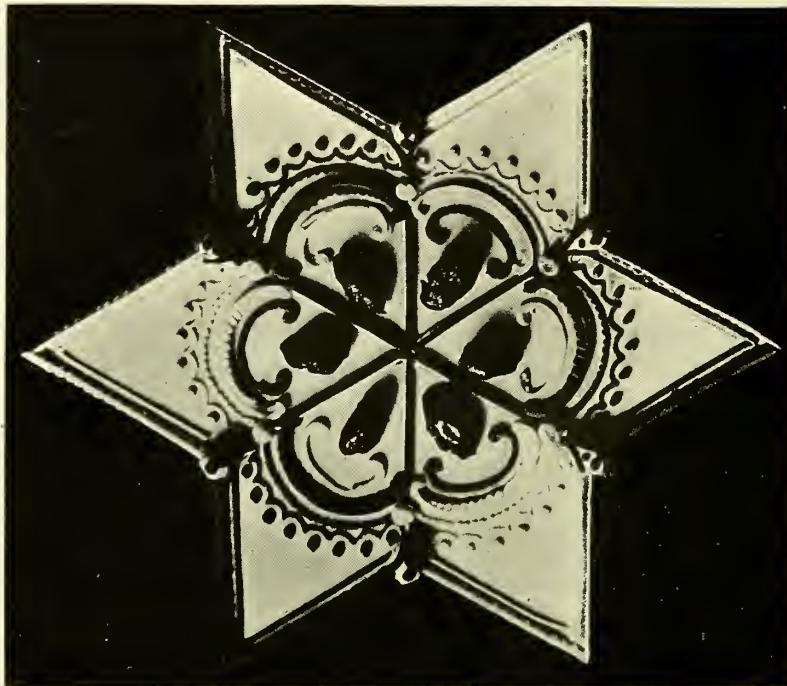
No. 243A.

With a very fine coffee pipe run spaced curved roped lines inside the coffee frame of the star, and inside these lines fine coffee scalloped lines, with a larger loop in each angle, points outwards. In the centre of the star set the half cherry. In each outer blue space with a fine pipe run curved roped lines in blue along the curved side of the coffee lines, and on the angle sides very fine roped lines, with very fine plain lines inside them. On all three sides fine scalloped work, points inward, all in blue. Overpipe the roped coffee lines with medium plain coffee lines, and the bordering blue roped lines with fine blue lines, setting a large coffee bulb at the points of the coffee framing lines, piping round these bulbs blue C shapes as shown, which must be well overpiped to bring them into prominence.

No. 244.—**GATEAU L'ETOILE.** (21).

Use the same shape and quality of Genoese as for No. 224. Split, sprinkle, sandwich, and mask with pale rose fondant in the same way. Decorate with six halves of glacé

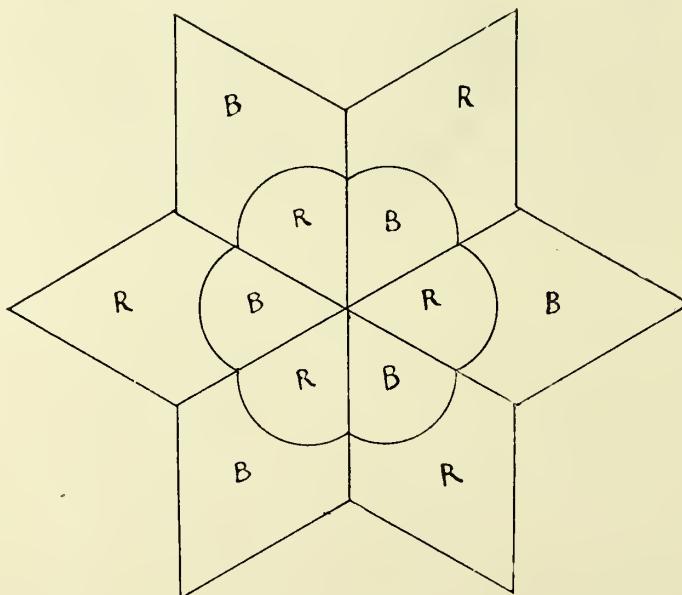
All about Gateaux and Dessert Cakes



No. 244

cherries, pale plumbago-blue fondant and royal icing and coffee-coloured royal icing, as follows :—

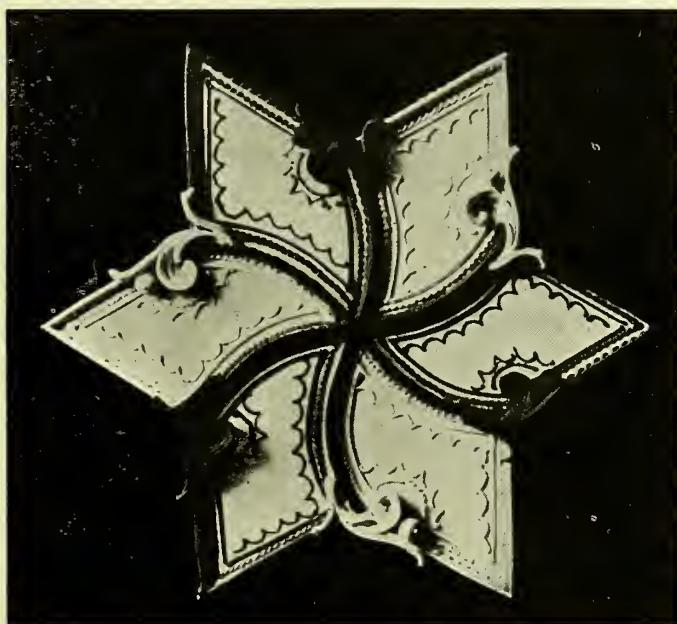
With a medium-sized pipe of the pale blue royal icing run a straight line across the



No. 244A.

Gateaux to sell at 1/6, 2/- and 2/6

gateau from depression to depression ; also complete the six radial lines by running from the centre to the other four depressions, thus avoiding the crossing and thickening of the lines in the centre. With a small piece of tin about $1\frac{1}{2}$ in. long, bent into a section of a circle of $1\frac{1}{2}$ in. diameter, mark curved lines connecting the radial lines $\frac{3}{4}$ in. from each depression, as shown on the line drawing. Overpipe these marked lines with medium-sized roped lines, not quite meeting, three in coffee colour and three with pale blue royal icing. With a fine pipe of pale blue fondant fill in three of the kite-shaped spaces, those edged with the coffee lines, leaving those edged with blue, showing the pale rose base colour. Overpipe the blue radial lines with fine coffee lines to the join of the curved lines only. Overpipe the roped coffee lines on the outside edge with plain coffee lines, incurving both ends, and on the inside of the roped lines, on the blue panel, set in blue an overpiped C shape. Overpipe the blue roped lines with plain lines in blue in the same way, incurving the ends, and on the rose panels set overpiped C shapes in coffee. On the



No. 245.

outer star points pipe a fine roped line, spaced, outside the larger curved loops, and outside this fine scalloped edging, points outward, and with small bulbs facing the loops. The rose points to be piped in coffee colour, and the blue points (not bivalves) in blue. Border the points with medium roped lines, overpiped with plain lines, and inner fine plain lines, slightly spaced, the rose points with coffee and the blue with blue.

Cover the ends of the radial lines where they extend beyond the inner spaces, each with a blue bulb, and a larger pear shape pointing inwards from the edges. Overpipe the pear shapes with plume strokes at the sides and rows of graduated bulbs running inwards in the middle, the overpiping to be in coffee. In each kite-shaped inner panel set half a glacé cherry pressed into ellipse shape.

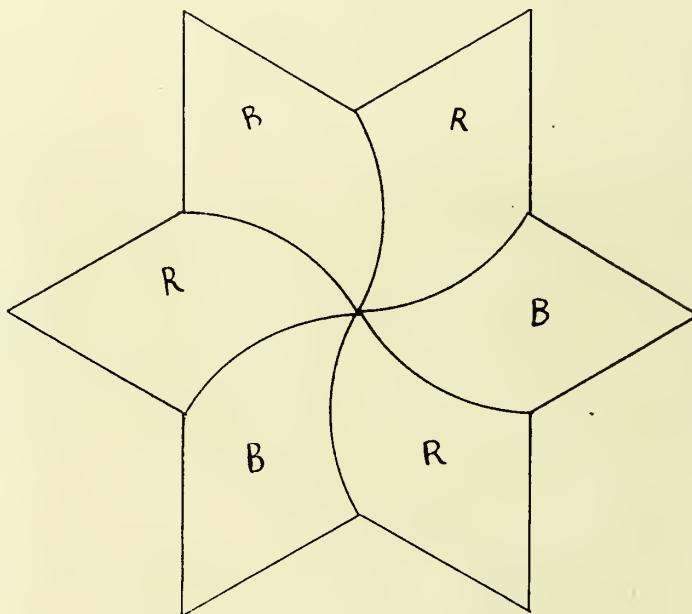
No. 245.—GATEAU L'ETOILE. (22).

Use the same shape and quality of Genoese as for No. 224. Split, sprinkle, sandwich,

All about Gateaux and Dessert Cakes

and mask with pale rose fondant in the same way. Decorate with pale plumbago-blue fondant and royal icing and coffee-coloured royal icing, as follows :—

With the edge of a plain round cutter 4 in. in diameter, or, better still, a narrow piece of tin bent the same curve, mark six curved lines from the centre to the depressions, as shown on the line drawing No. 245A. With a medium-sized pipe of coffee-coloured royal icing run roped lines along the marked lines. With a paper cornet filled with pale blue fondant fill in three of the marked-out spaces leaving the remaining three the pale rose base colour. On the inner side of each panel outline first with fine roped lines and



No. 245A.

then with fine plain lines, both a little spaced. Border the points with medium-sized roped lines, overpiping in plain lines, the work on the blue panels to be in blue and on the rose panels in coffee. Overpipe the curved lines with fine and then finer plain lines, both in coffee. At each depression pipe as shown a *fleur de lis* scroll set, raised by overpiping, three in blue and three in coffee colour, the curled heads of the blue scrolls being on the blue panels, and the base and right-hand extension on the coffee, and *vice versa*. Set a large bulb in the self-colour between the curled left-hand scroll and the central one.

On the inner side of each panel outline the curled end of scroll with a fine roped line, and then with fine scalloped work, points outward. On the facing sides of the panel fine scalloped work inside the plain lines, blue or blue and coffee on rose.

This design is a very simple one, but very effective if the curved lines are graceful and true, and the *fleurs de lis* well raised to bring them into prominence. All the details are clearly shown on the illustration and the line drawing.

No. 246.—GATEAU L'ETOILE. (23).

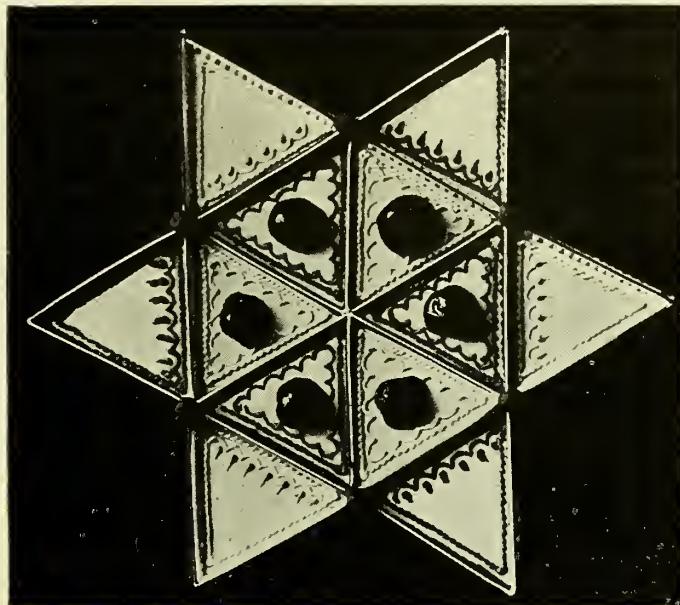
The last of this set is certainly one of the prettiest, consisting of twelve small triangles, six of each of the two base colours enclosed in the two larger triangles.

Use the same shape and quality of Genoese as for No. 224. Split, sprinkle, sandwich, and mask in pale rose fondant in the same way. Decorate with six halves of glacé

Gateaux to sell at 1/6, 2/- and 2/6

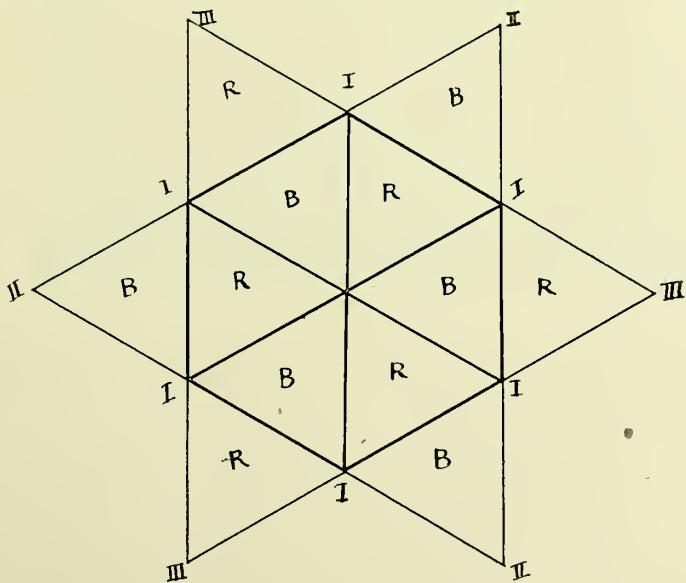
cherries, pale plumbago-blue fondant and royal icing, and coffee-coloured royal icing, as follows :—

With a medium-sized plain pipe run six radial lines in coffee from the centre of the gateau to the points of depressions, marked I. on the line drawing No. 246A. With a



No. 246.

medium-sized plain pipe of blue run three roped lines from points to points, marked II. With a paper cornet filled with pale blue fondant and cut to a small opening fill in the six

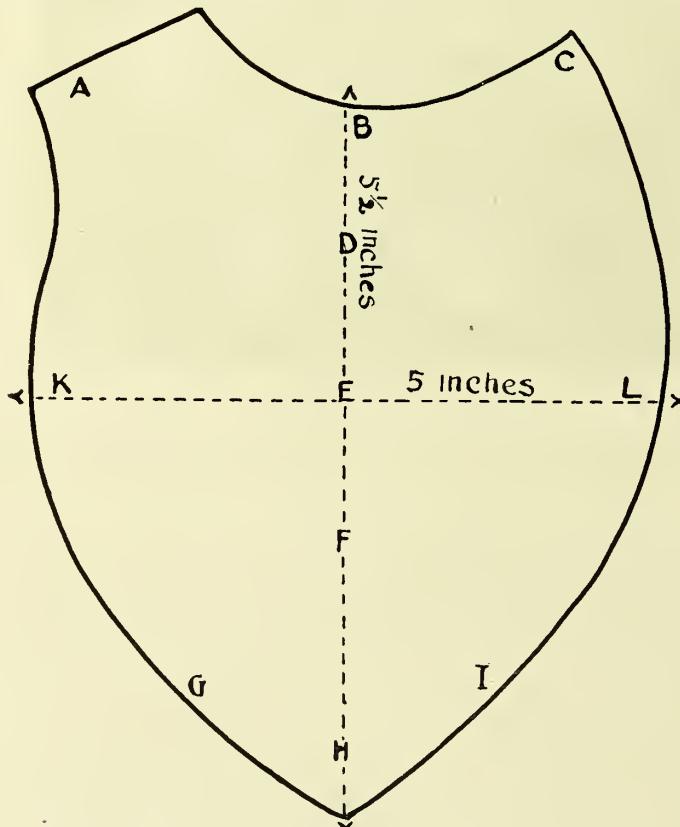


[No. 246A.]

All about Gateaux and Dessert Cakes

triangular panels, marked B, leaving the remaining six of the pale rose base colour. Pipe the whole of the six inner panels the same pattern (the rose with coffee and the blue with blue), first with fine roped enframing lines and then with fine scalloped work as shown. In the centre of each inner panel set half of a bright glacé cherry. Overpipe the coffee radial lines with very fine plain lines in blue.

Pipe the whole of the six outer triangles the same pattern (the rose with coffee and the blue with blue), first with fine roped enframing lines on all three sides, then with fine scalloped work on the base side only, with small spear points facing each small loop. Border the three rose triangles with medium-sized roped lines in coffee to match the borders of the blue ones. Overpipe the blue roped lines marked II. with fine plain lines in blue and finer plain lines in coffee. Overpipe the roped coffee lines marked III. in fine coffee and finer blue lines, and set a large coffee bulb at each depression marked I.



A—Dexter chief.
B—Middle chief.
C—Sinister chief.

D—Honour point.
E—Fess point.
F—Navel point.

G—Dexter base.
H—Middle base.
I—Sinister base.

K—Dexter flank.
L—Sinister flank.

GATEAUX ESCUTCHEON.

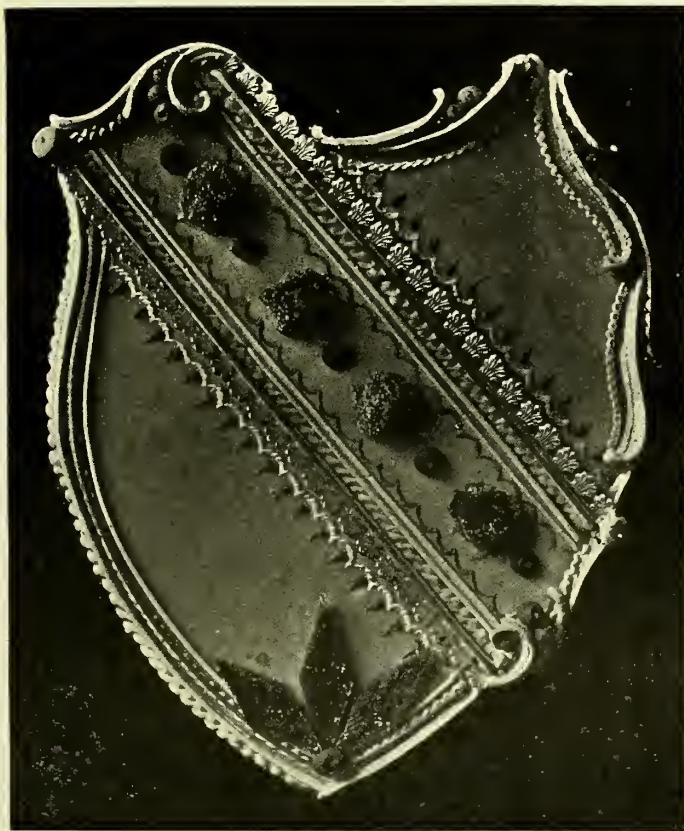
For the following set of gateaux the two most suitable types of Genoese are Turin No. 5 or Margarita No. 3. Whichever type is used can be baked either in shield-shaped moulds, separately or in sheets, and cut to the desired shape, using a cardboard templet as a guide. To simplify the instructions as to decoration, above will be found a line

Gateaux to sell at 1/6, 2/- and 2/6

drawing of a shield-shaped escutcheon, with the various parts defined. It will be observed that at the dexter chief the form is slightly varied to allow of the bar angles being accentuated.

No. 247.—GATEAU ESCUTCHEON (I).

Having cut the Genoese to the desired shape and for the size given, $1\frac{1}{2}$ in. in thickness, split into three with a sharp thin knife. Sprinkle the cut surfaces with simple syrup strongly flavoured with kirsch, and sandwich with crème au beurre, to which finely-crushed aveline praline has been added to colour and flavour. Press well together, and lightly mask both top and sides with thin, hot, highly-boiled apricot conserve. Over the conserve, when set, mask with pale coffee-cream coloured fondant.



No. 247.

Pin a piece of almond paste $\frac{1}{8}$ in. thick, and cut into a ribbon $1\frac{1}{8}$ in. wide and $5\frac{3}{4}$ in. long. Mask it with a thin coat of pale ivory-coloured fondant, trimming away the sugar edges, and as soon as set cut one end quite square and the other slightly curved to fit the edge of the gateau. Lift up on a palette-knife and set in position on the top of the gateau, the square end fitting the edges at dexter chief, and crossing diagonally, so that the lower side is level with sinister base.

Edge both sides of this ribbon with medium-sized roped lines in very pale coffee-cream royal icing. On the outer edge of each roped line run a fine roped line, a little spaced, and resting on these as a base, set at each side a narrow strip of silver lace paper,

All about Gateaux and Dessert Cakes

sloping upwards and outwards. On the inner edge of each strip run a medium-sized plain line to hide the edges of the paper, and overpipe the plain lines with very fine lines of chocolate coverture. Border the almond paste ribbon on each side with two plain spaced lines, one fine on the outer edge and one finer inside it. Inside the fine lines on each side run in chocolate fine scalloped lines, points facing. Along the middle of the ribbon set four halves of glacé cherries, with good-sized chocolate bulbs equi-distant between them. Outside the silver ribbon run in royal icing fine scalloped lines, points outward, with small chocolate spear points between the loops.

Border the edges of gateau from A down the left-hand side to the point at the bottom and up to I with a rather large royal icing rope. Inside this, spaced, run a smaller roped line, and inside this finer plain line, all in royal icing. Between the double roped lines run a medium plain line, and overpipe this with a finer plain line. Overpipe the inner roped line with a fine plain chocolate line. At the base point H set a plume of three angelica diamonds, with a large chocolate bulb at the point. Pipe both ends of the ribbon with feather scrolls, first with a fine star pipe, and then pipe and overpipe with fine and finer plain pipes. Border the gateau edges from B to C and from C to the edge of ribbon below L with the same long S scrolls, overpiped as before, and between each a row of graduated chocolate bulbs. Finish the scrolls at A and L with large royal icing bulbs.

The whole of the royal icing piping on this gateau is in the pale coffee-cream colour.

No. 248.—GATEAU ESCUTCHEON. (2).

Use the same shape and quality of Genoese as for No. 247. Split, sprinkle, sandwich, and mask in the same way. Decorate with two halves of a glacé cherry, an ellipse-shaped piece of glacé apricot, almond paste, silver lace paper, ivory-coloured fondant, pale coffee-cream coloured royal icing, and chocolate coverture, as follows:—

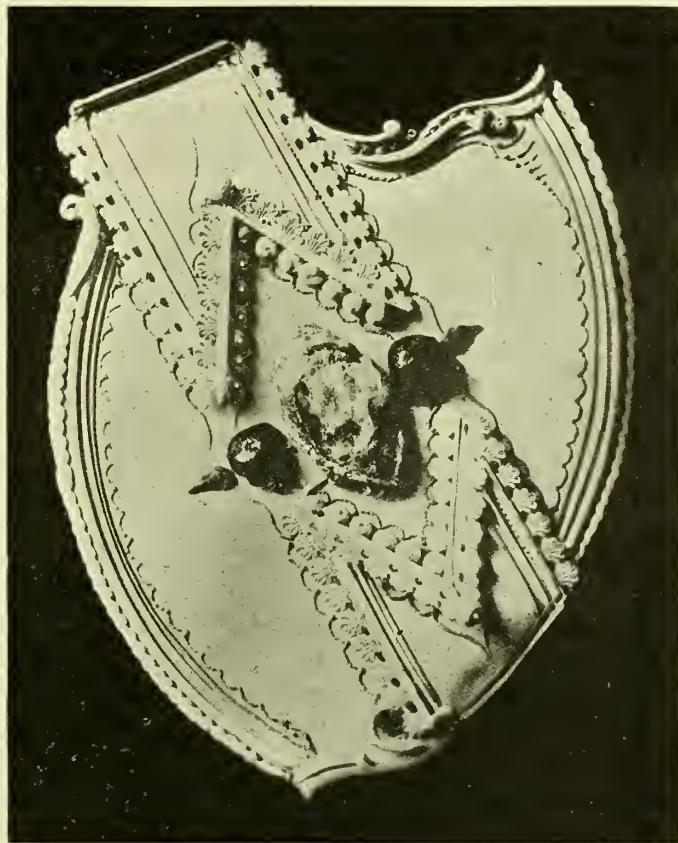
Pin the almond paste, 3-16 in. thick, cut 1 $\frac{3}{4}$ in. wide and 5 in. long. Glacé with ivory-coloured fondant, carefully trimming away the fondant from the edges. When set, cut one end quite square and the other a little curved to fit the gateau side. Divide into two pieces with a sharp knife, the two pieces to be respectively 3 in. and 2 in. long. With a square-ended knife or a piece of bent tin cut a V-shaped piece from the cut end of each piece. Lift the longer piece and place with the square end fitting to the dexter chief, and place the shorter piece, in line, but spaced as shown, with the rounded side fitting with its lower edge at sinister base.

Run a plain line of royal icing along the edges of each piece of the ribbon. Cut short pieces of silver lace to fit the lengths and set them on the piped lines, the sidepieces sloping downwards, and those in the V shapes sloping upwards. Before putting on the V-shaped sets the sides must have three sets of plain lines run in, medium sized, to cover edges of silver paper, fine inside these, and finer chocolate again inside, the two inner lines being spaced. The V shapes must be outlined in chocolate scallop work, finishing at the points with minaret points. When the V shapes have been framed with the silver lace, cover the edges of lace with fine lines, and fill in the edges of the V shapes with rows of medium-sized bulbs, which must then be outlined with very fine chocolate scalloped work, the ends being carried in long curved lines to almost meet. Set the ellipse-shaped piece of apricot in the centre and the half cherries on each side.

Rope with a medium pipe the ends of the ribbons, and continue the roping from A to G and from the side of the ribbon between I and L to C. Inside the roped lines run medium-sized plain lines, fine plain lines, and finer chocolate lines, a little spaced. From

Gateaux to sell at 1/6, 2/- and 2/6

C to B and from H to L run in small side scrolls, overpiped with fine and finer lines on a small star pipe base. Outline the two side spaces inside the sets of these lines with fine chocolate scallop work, continuing along the edges of the downward bent silver lace paper, and finishing in long curved lines, nearly meeting, but separated by a pear-shaped



No. 248.

chocolate bulb on each side. Set a large bulb at the point of each V shape ; overpipe the ends of the ribbons with medium-sized plain lines on the roped lines, and again with fine chocolate lines. Also run fine chocolate lines inside the roped lines.

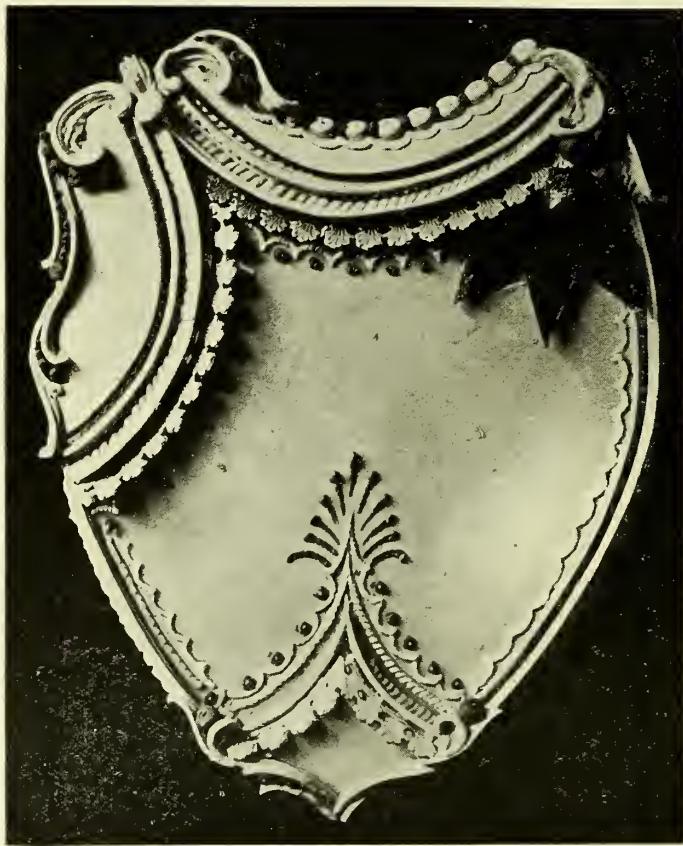
No. 249.—GATEAU ESCUTCHEON. (3).

Use the same shape and quality of Genoese as for No. 247. Split, sprinkle, sandwich, and mask in the same way. Decorate with almond paste, half a glacé cherry, three diamonds of angelica, silver lace paper, ivory-coloured fondant, pale coffee-cream coloured royal icing, and chocolate coverture, as follows :—

Pin a piece of almond paste 3-16 in. thick and cut three pieces, 1, 2, 3, the size and shape shown on the line drawing No. 249A. Carefully masked these with ivory-coloured fondant, trimming away the sugar quite clean from the edges. When set, lift with a small palette-knife and set in the positions marked. Cut lengths of narrow silver lace edging to fit the inner edges of the pieces of almond paste, half snipping them at each scallop so that they easily bend into shape. With a coarse pipe of royal icing run roped lines

All about Gateaux and Dessert Cakes

along the inner edges of each piece and on the gateau top fine roped line, using these latter as a lesion, bend the silver lace into shape, in the case of Nos. 1 and 2 standing at an angle away from the base of the paste, and with No. 3 sloping from the base inward over the edges of the paste. Run coarse roped lines along the edges of the gateau from 4 to 5 and 6 to 7. Outline the form of the lace paper on 1 and 2 with fine scalloped work as shown, points outwards, afterwards filling in small chocolate bulbs between the loops. Along the inside edge of the roped borders from 4 to 5 and from 6 to 7 run medium plain lines, overpiping them with fine plain lines. Inside these lines, a little spaced, run fine plain lines overpiped with very fine plain lines and again inside fine scalloped work, points



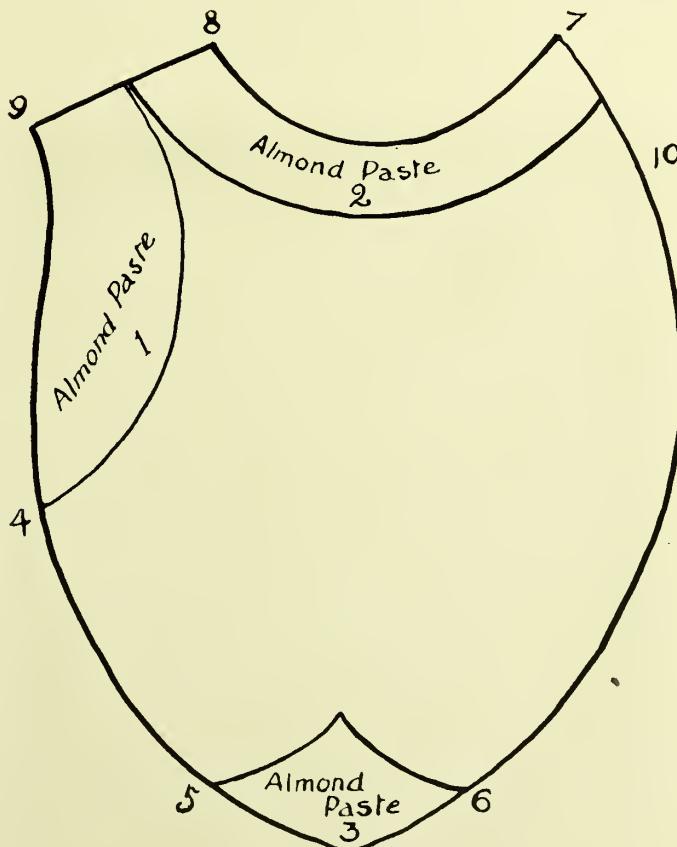
No. 249

inward. On the inner sides of shape 3, from 5 to 6 run medium-sized roped lines to cover edges of silver lace, meeting in a point, and with finer roped lines a little spaced inside them, also meeting in a point. Again inside run finer scalloped work as shown, also meeting in a point, this point being surrounded with a fine long eleven-stroke plume in chocolate, small chocolate bulbs being carried down the sides in the scallop loop recesses.

The outer edge from 5 to 6 should be filled in with small side scrolls, reversed right and left as shown, the base being piped with a fine star tube and overpiped in fine and finer plain lines. Rows of small graduated bulbs of chocolate should be between the inner scrolls, and larger chocolate bulbs at the division of the outer scrolls.

Gateaux to sell at 1/6, 2/- and 2/6

Shapes 1 and 2 must now be edged on their inner sides with double roped lines, diminishing in size from the outer coarse lines. Overpipe the outer coarse lines first with med um, then with fine plain lines, the next set with one fine plain line only, and the smallest with one fine chocolate line only. Edge from 4 to 9 with fine long overpiped scrolls on a small star pipe base, running in rows of small chocolate bulbs as shown. Edge from 8 to 7 with medium sized spaced bulbs of royal icing, with smaller chocolate bulbs between. Outline the larger bulbs on the inside with roped loops.



No. 249A.

Finish off the two rows of lines 8 and 9 with overpiped C shapes as shown, and from 7 to 10 with long C and S overpiped scrolls, in each case worked up from a small star pipe base. In the corner at 10 set the three diamonds of angelica and the half cherry as shown.

No. 250.—GATEAU ESCUTCHEON. (4).

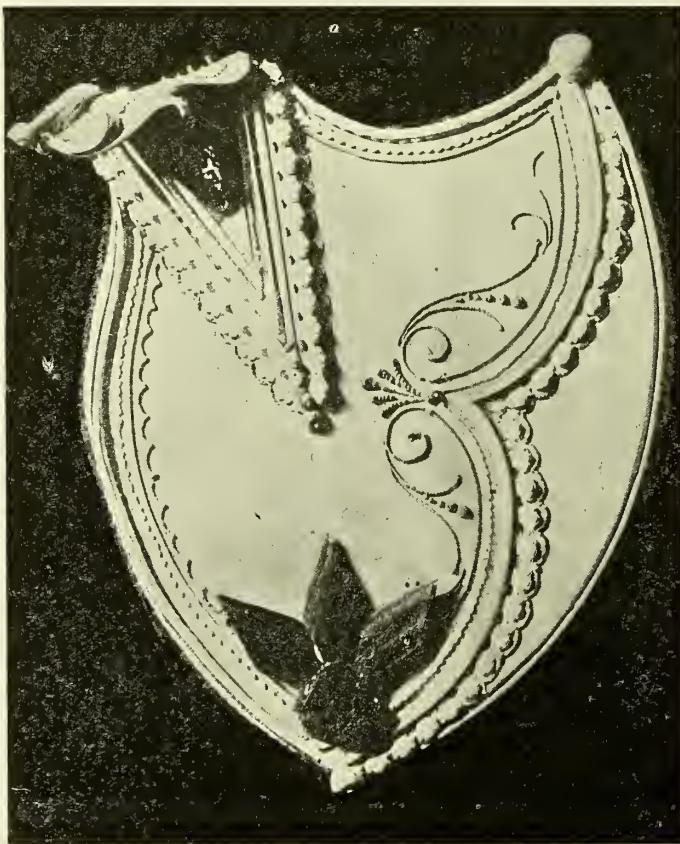
Use the same shape and quality of Genoese as for No. 247. Split, sprinkle, sandwich, and mask in the same way. Decorate with almond paste, half a glacé cherry, three diamonds of angelica, an isosceles triangle shape cut from a glacé fig, narrow silver lace paper, ivory-coloured fondant, and royal icing and chocolate coverture, as follows :—

Pin a piece of almond paste $\frac{1}{4}$ in. thick and cut out as marked No. 1. Pin the rest of the paste to $\frac{1}{8}$ in. and cut out the pieces marked 2 and 3 on the line drawing No. 250A. Set the piece 1 on its shortest side, shaping the top edge longest side into a bent-over S

All about Gateaux and Dessert Cakes

shape. Mask the three pieces with ivory-coloured fondant, being careful to clear away all sugar from the edges, and, when set, lift them with a small palette-knife into the marked positions. Cut lengths of silver lace paper, and, having snipped them, adjust from 8 to 7 and from 7 to 6 at the angle shown. The adjustment of the silver lace to the triangular-shaped piece marked 2 must be done by running a medium-sized plain or roped line, a little spaced, from the edge of the almond paste, and pressing the lengths upon these, sloping upward and outward.

Border the gateau from 4 to 8 and from 5 to 6 and 6 to 8 with coarse roped lines. Border the inside edges of shape 3 with a medium-sized roped line, covering the edges of the silver lace, inside this a fine roped line, slightly spaced, and inside this a fine chocolate



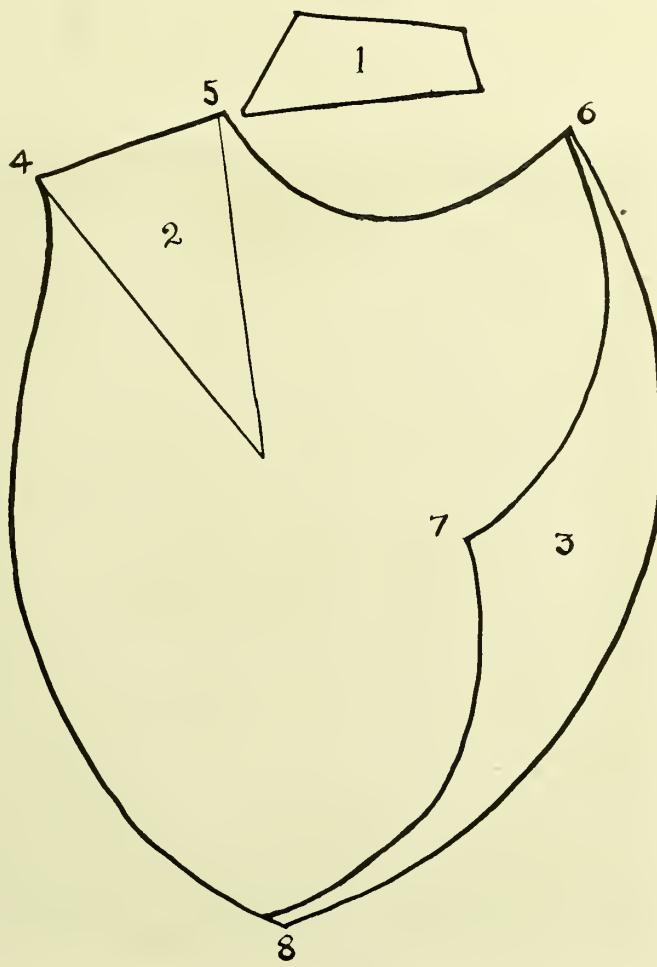
No. 250

plain line, joined together at 7 with widely-curled ends, scrolled to right and left, and with a small five-stroke plume, also in chocolate, between. Overpipe the medium roped line with medium and fine plain lines, and edge the outer edges of the shape with medium and fine plain lines, a fine plain line being set, slightly spaced, inside the others.

Cover the inner edges of the silver lace on No. 2 shape with medium plain lines, edge the shape itself with fine plain lines, and inside fine roped and then finer plain lines, both in chocolate. Set the small piece of fig in position as shown, and pipe and overpipe the long S and arched scrolls on the curved edges of No. 1 shape, outlining the scrolls with fine chocolate roped lines. Outline the scallops of the lace paper on the gateau top with fine scallop work in chocolate, meeting at the points.

Gateaux to sell at 1/6, 2/- and 2/6

Inside the bordering rope from 4 to 8, pipe a medium-sized plain line, which must afterwards be overpiped in fine and finer plain lines. Inside this a fine roped line, a fine plain line, and a fine chocolate scalloped line, points inward. A fine chocolate line should now be run along the original bordering rope. From 5 to 6, inside the bordering rope, run a spaced fine rope and a fine plain chocolate line. Overpipe the bordering rope with a



No. 250A.

medium plain line. Set a large bulb at the points at 6 and 8. In the space at 8 set the three angelica diamonds and the half cherry in plume form.

In all these gateaux where shaped almond paste is used we prefer to adjust the paste on the gateau before masking it, putting the masking on with a cornet afterwards. If the operator is expert enough to follow this plan it is the best, but we have described the previous masking so that beginners may be more successful with their early efforts

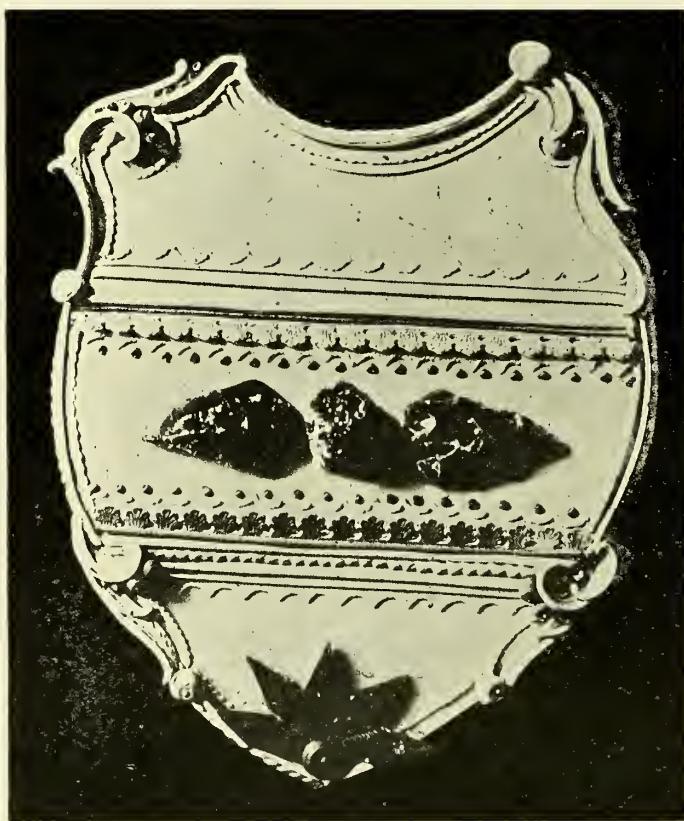
No. 251.—GATEAU ESCUTCHEON. (5).

Use the same shape and quality of Genoese as for No. 247. Split, sprinkle, sandwich, and mask in the same way. Decorate with half a glacé cherry, two fillets of red pear,

All about Gateaux and Dessert Cakes

five small diamonds of angelica, ivory-coloured fondant, and royal icing and chocolate coverture, as follows :—

Pin a piece of almond paste $\frac{1}{8}$ in. thick, cut a ribbon $1\frac{3}{4}$ in. wide and 5 in. long. Slightly curve the ends to fit the edges of gateau, and set it in position as shown on the line drawing. Carefully mask with the ivory-coloured fondant, using a paper cornet, and being careful not to allow the sugar to overflow on the cross edges. Should any do so it must be carefully removed with the point of a knife when set. Cut two lengths of silver lace to fit, and set them in position, slightly sloping upwards and inwards. On each side of the bar itself, under the shadow of the silver lace, run a fine scalloped line of royal icing, points facing from opposite sides, and with tiny chocolate bulbs in each loop recess. Border the



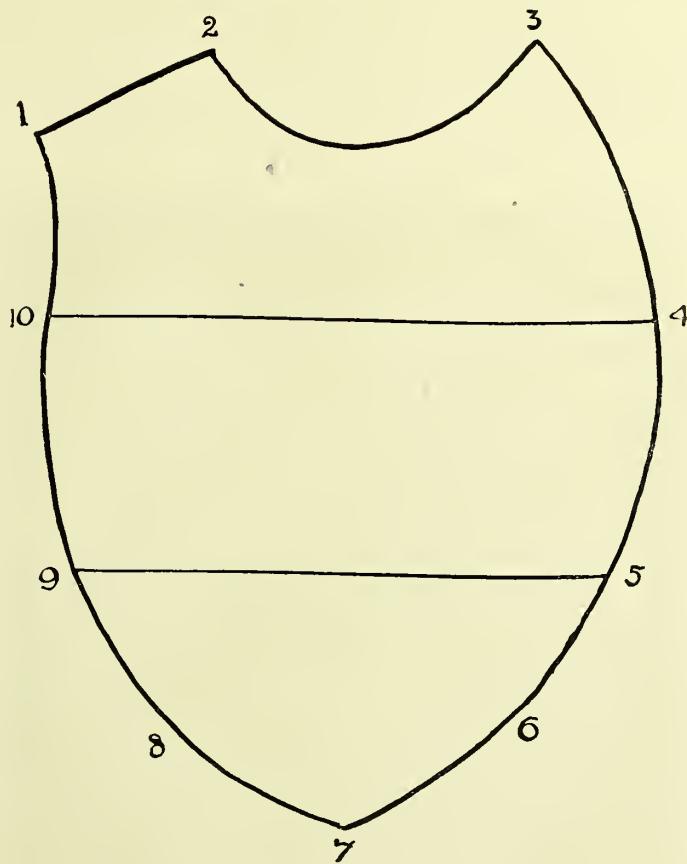
No. 251.

edges of the gateau from 2 to 3, from 6 to 7, from 9 to 10, and from 8 to 7 on the line drawing No. 251A with coarse roped lines. On the upper and lower edges of the almond paste bar run first medium-sized roped lines, which must be overpiped with medium plain lines. Outside these, a little spaced, fine and finer plain and then scalloped lines. Run a fine chocolate line at the lower edge of the lace edging.

From 4 to 5 and from 9 to 10 fine roped lines must edge the bar, the outer bordering roped lines to be overpiped in medium and fine plain lines. From 10 to 2, from 3 to 4, from 5 to 6, and from 8 to 9, small side scrolls, overpiped with fine and finer plain pipe, upon a small star tube base, must be filled in with rows of graduated chocolate bulbs between to emphasise the scrolls. From 2 to 3 and from 6 to 8 the roped border must be overpiped with fine and finer plain pipes, and both these lines and the scrolls as above

Gateaux to sell at 1/6, 2/- and 2/6

must be outlined on the inner side with fine roped curves and medium-sized plain bulbs set at 3, 6, 8, and 10. Set the angelica diamonds in plume form at 7, with a large chocolate



No. 251A.

bulb at the base. The half cherry must be set in the middle of the bar and the pear-shaped fillets of red pear on each side.

No. 252.—GATEAU ESCUTCHEON. (6).

Use the same shape and quality of Genoese as for No. 247. Split, sprinkle, sandwich, and mask in the same way. Decorate with almond paste, two halves of a glacé cherry, a medallion-shaped round cut from a green chinois, narrow silver lace edging, ivory-coloured fondant and royal icing, and pale chocolate-coloured royal icing, as follows :—

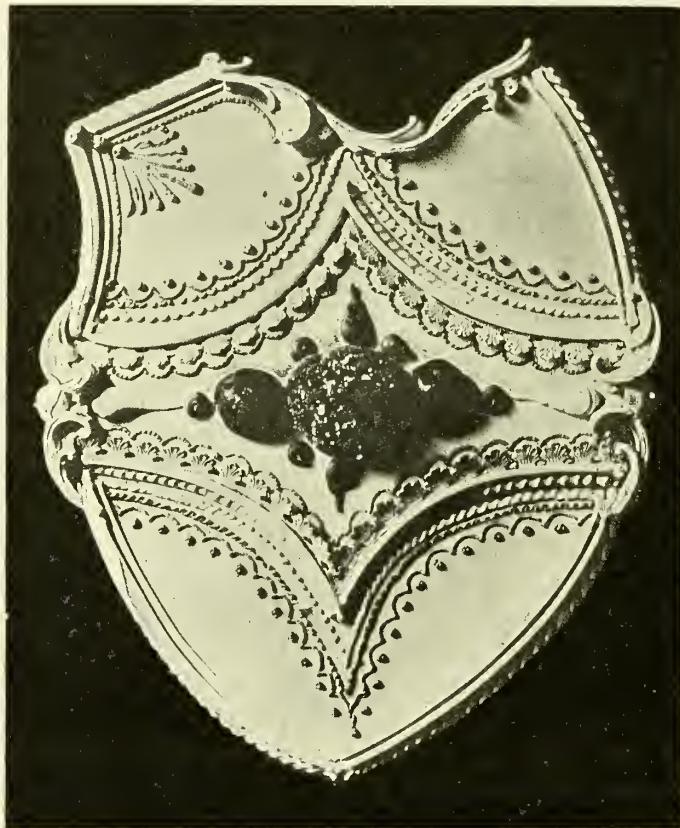
Pin a piece of almond paste $\frac{1}{8}$ in. thick, and cut to the shape of the bar shown on the line drawing No. 252A. Glacé with the ivory-coloured fondant, clearing away all superfluous sugar from the edges, and at once lift on a palette-knife and set in its place on the gateau.

Cut four lengths of silver lace edging, bend into shape, and set along the curved edges of the bar, each piece sloping upwards and inwards. Outline the line of the lace edging with fine chocolate roped loops, set the piece of chinois in the centre of the bar, the halves

All about Gateaux and Dessert Cakes

of cherries on each side, and after the ends of the bar have been scrolled fill in the chocolate-bulbs, pear-shaped and round as shown.

Along the outside edges of the bar covering the lower edges of the silver lace, pipe in ivory coarse roped lines, overpiping these with the same pipe in curved plain lines. Outside these pipe fine roped lines, also in ivory, and finer roped lines in chocolate. Outside these fine scallop work in chocolate, points outward, and with fine chocolate bulbs facing each loop. Border the edges of the gateau from 1 to 3, from 4 to 5, from 6 to 7, and from 7 to 8, with coarse roped lines. Inside these run coarse plain lines, and again inside fine plain lines, a little spaced, all in ivory.



No. 252.

Scroll the ends of the bar at 1 to 8 and 5 to 6 with four times overpiped scrolls to right and left, built up on a small star pipe base. Between the curled ends of these double scrolls set on the outside a large round bulb, and on the inside a large pear-shaped bulb as shown, all in ivory. From 3 to 4 pipe, also in ivory, running right and left, overpiped scrolls on a small star pipe base, and between the scrolls rows of small graduated bulbs in chocolate. In the corner at 2 pipe in chocolate a wide fine nine-stroke plume, outline the two outer sides of the small panel with fine chocolate roped lines, and set three chocolate bulbs graduating outwards to the point at 2.

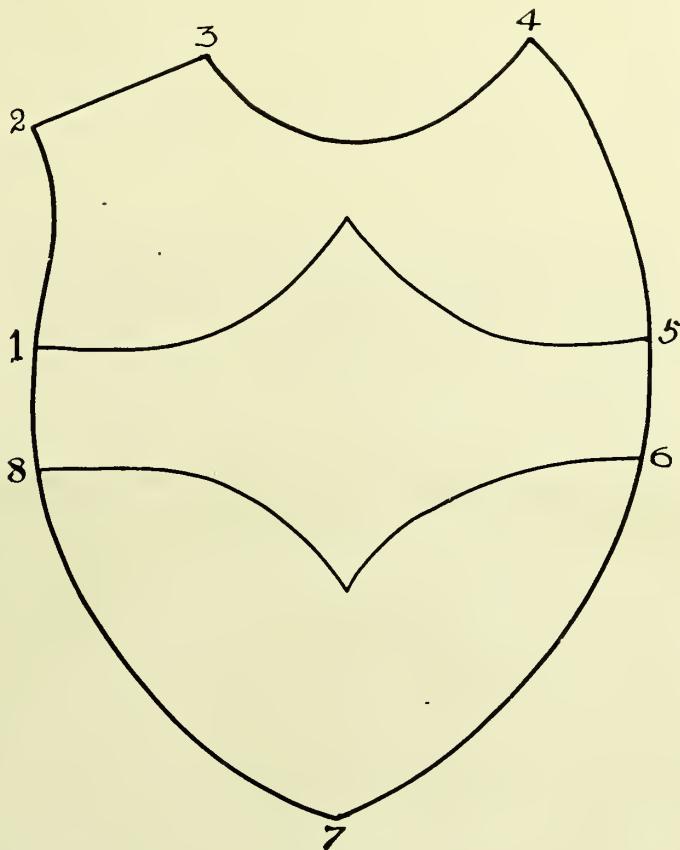
No. 253.—GATEAU ESCUTCHEON. (7)

Use the same shape and quality of Genoese as for No. 247. Split, sprinkle, sandwich,

Cateaux to sell at 1/6, 2/- and 2/6

and mask in the same way. Decorate with a pointed ellipse-shaped piece of glacé apricot, two crescent-shaped fillets of glacé fig, six fillets of bright glacé cherries, four small long diamonds of angelica, silver lace paper, almond paste, ivory-coloured fondant and royal icing, and pale chocolate-coloured royal icing, as follows :—

Pin the almond paste 3-16 in. thick, and cut out two pieces the size and shape marked A and B on the line drawing No. 253A. If desired both A and B can be cut in one piece, as shown by the dotted lines at the top of A. By the former plan the B piece must be fastened on to A by its lower edge ; in the latter plan the piece must be bent upwards and shaped into position ; in either case the top edge must be curved inwards at a slight angle.

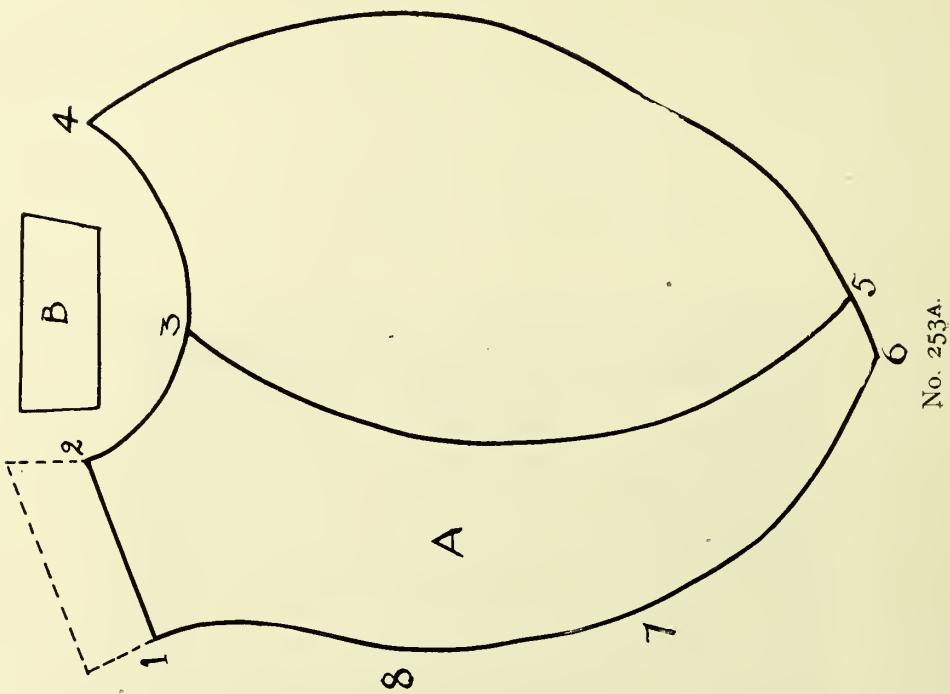


No. 252A.

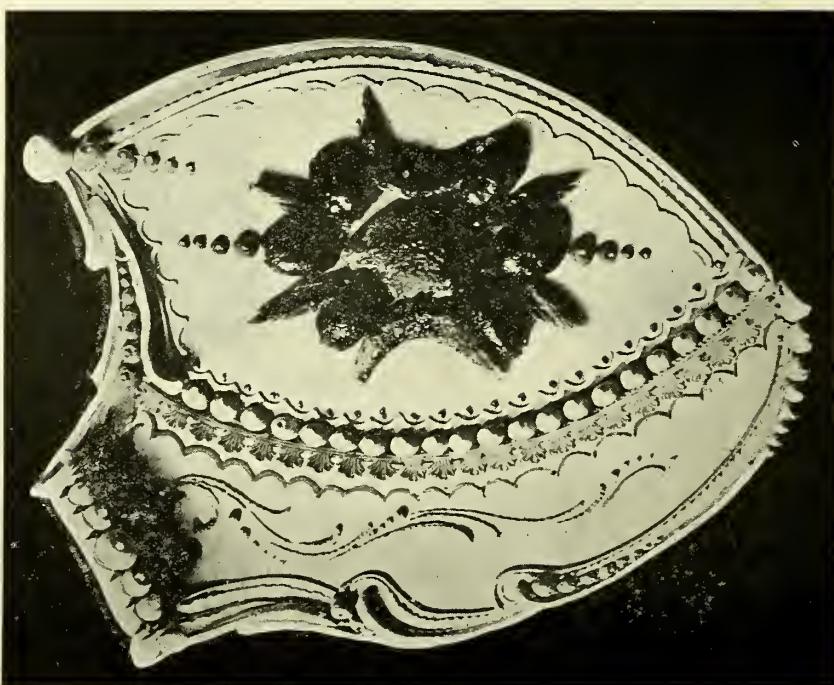
Having set the pieces of almond paste in position, mask them carefully with the ivory-coloured fondant, using a paper cornet for the purpose, and carefully trimming away any sugar that may overrun the edges.

Cut lengths of silver lace paper, bend into shape, and fasten, sloping upwards and inwards along the edges of A from 2 to 3 and from 3 to 5, bordering the latter with a row of small ivory bulbs, outlined with fine roped loops, with chocolate dots between. Outline the lace paper with finely-rope chocolate loops, points towards the outer edge. Fill in the A panel with fine long roped chocolate scrolls. Border the side and top of the gateau from 1 to 6 and from 2 to 4 with long overpiped scrolls on a small star pipe base, well

All about Gateaux and Dessert Cakes



No. 253A.



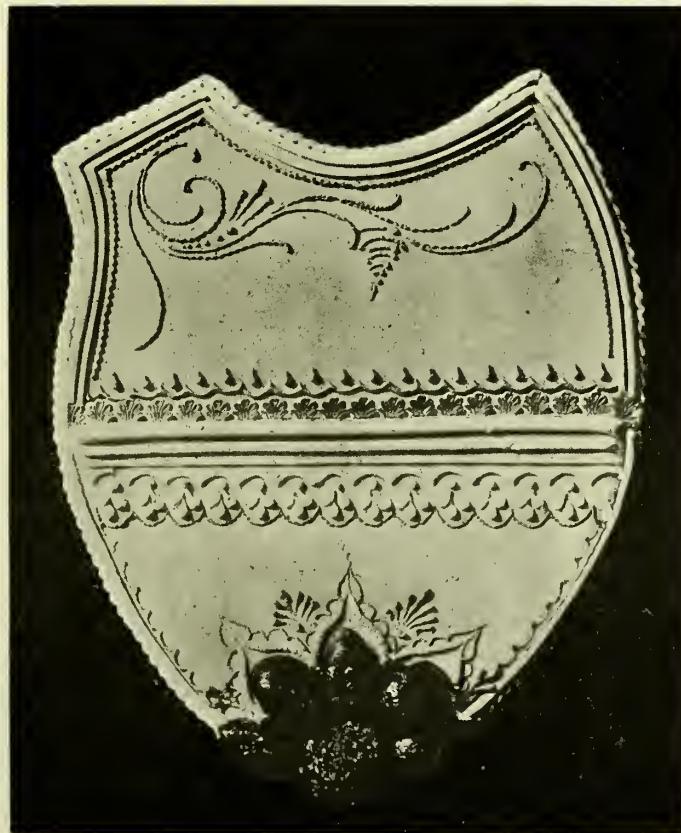
No. 253.

Gateaux to sell at 1/6, 2/- and 2/6

curling both ends of B shape to accentuate its form. Along the top edge of B run fine ivory bulbs, graduating from the middle to right and left, and with small chocolate spear points standing upward between them.

Between the scrolls at 8 and 7 run rows of small graduated bulbs in chocolate. Outline the scrolls first with fine roped lines in ivory and then with fine plain lines in chocolate, finishing the bottom edge from 5 to round the lower point with a row of eight graduated bulbs in ivory, the starting one at 5 being a large one, as shown. Border the gateau edge from 4 to 5 with a coarse roped line; overpipe this on the inner edge with a medium fine plain line and again with a finer plain line. Inside this a fine roped line, a little spaced, a fine plain line, also spaced, and a fine roped looped line, points inward, all in ivory. Outline the inner side of the scrolls from 3 to 4 with a fine roped ivory line, a finer plain line, and a fine roped looped line.

Between the scrolls from 3 to 4 run rows of graduated bulbs in chocolate, and from the point at 4 run inward a row of six graduated bulbs in ivory, the largest one being on the point. In the panel arrange the fruit as shown, the apricot ellipse in the middle, the fig crescents at each side, the cherry fillets at each end, and the angelica diamonds between. Point the shape with rows of small graduated bulbs in chocolate at each end as shown.



No. 254.

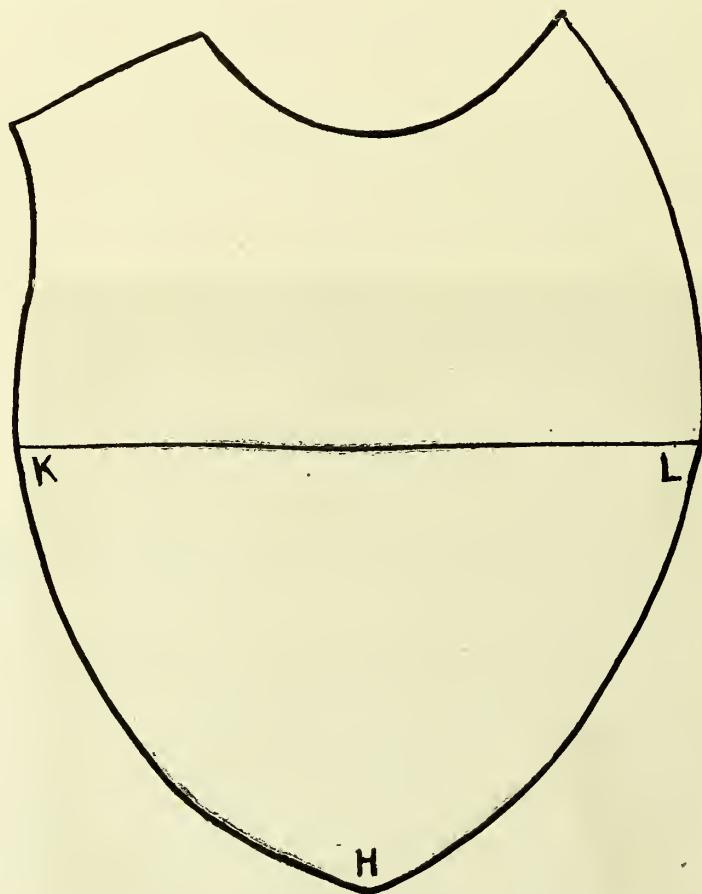
No. 254.—GATEAU ESCUTCHEON. (8).

Use the same shape and quality of Genoese as for No. 247. Split, sprinkle, sandwich,

All about Gateaux and Dessert Cakes

and mask with apricot conserve and fondant in the same way. Decorate with almond paste, ivory-coloured fondant and royal icing, chocolate-coloured royal icing, silver lace edging, five halves of glacé cherries, and a small round cut from a green chinois, as follows :

Pin a piece of almond paste $\frac{1}{8}$ in. thick, and cut it the shape required to fit the lower half of the gateau—*i.e.*, from dexter flank marked K across to sinister flank marked L, and down to the point at middle base, marked H on the line drawing No. 254A. Set the paste in position and at once mask it with ivory-coloured fondant, using a paper cornet for the purpose. Trim away any fondant that overruns the edges, so that it does not interfere with the bordering.



No. 254A.

With a coarse pipe of ivory-coloured royal icing run a roped border along the gateau edges. Inside the roped line, on the top half, enframe with medium and fine lines, spaced. With the coarse pipe run a roped line along the edge of the almond paste panel from K to L. From the lower edge of this line set a strip of silver lace, standing upwards and outwards at an angle. Outline the lace paper on the coffee-cream base with fine looped lines in chocolate, points outward, and between each loop a small spear point. Inside the ivory-enframing lines run fine chocolate roped lines, also spaced, and scroll the upper panel with fine chocolate scrolls as shown. Along the top of the roped line from K to L run a coarse plain line in ivory, and below it a medium and a fine plain line

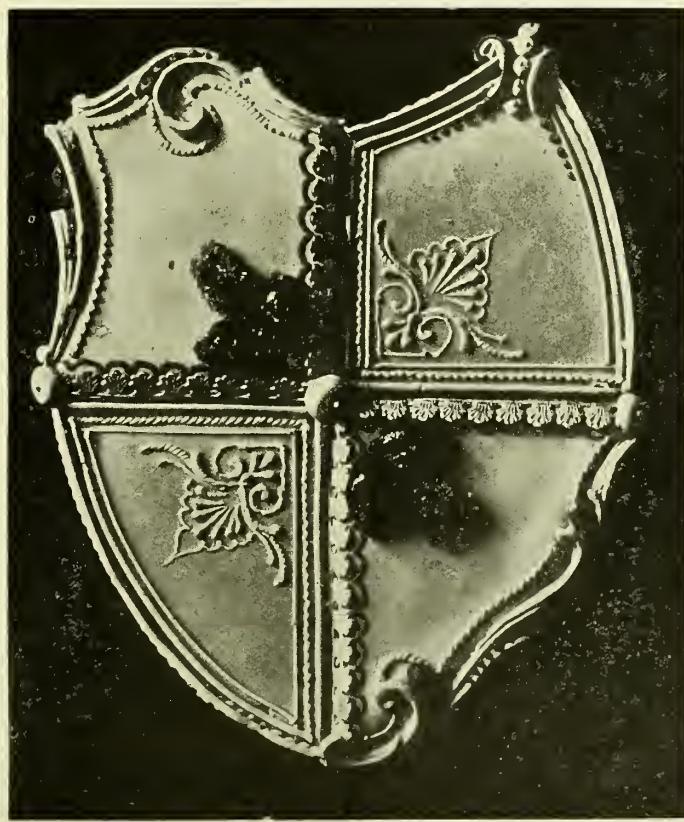
Gateaux to sell at 1/6, 2/- and 2/6

both a little spaced. Outside—*i.e.*, below—these run, also in ivory, small looped lines, points outward, and facing each loop small three-stroke plumes, with a small bulb at the base of each.

Along the inner edge of the roped border run, also in ivory, a medium-sized plain line, and inside this, as well as to outline the small plumes, fine roped loops in chocolate. Set the round of green chinois at the point at H, and surround it with the fine pieces of cherry, each pinched into ellipse form. Outline the three middle ones with minaret points in ivory, outlined with fine chocolate scalloped work, ending at the points in minarets. Between these pipe in chocolate small seven-stroke plumes in the inner spaces, and three-stroke plumes in the outer ones.

No. 255 -GATEAU ESCUTCHEON. (9).

Use the same shape and quality of Genoese as for No. 247. Split, sprinkle, sandwich, and mask in the same way. Decorate with almond paste, ivory-coloured fondant, coffee cream-coloured, royal icing, pale chocolate-coloured royal icing, six quarters of glacé cherries, and silver laced edging, as follows :—



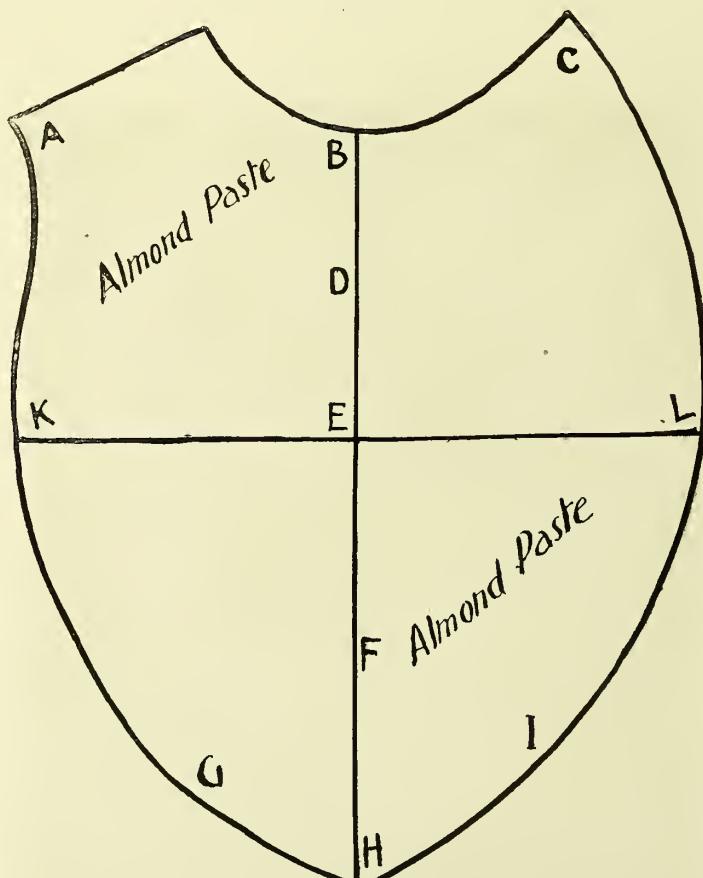
No. 255.

This shield is quartered, the dexter chief and sinister base being panelled with almond paste masked in ivory, leaving the sinister chief and dexter base glacéed in cream-coffee colour. Pin the almond paste to $\frac{1}{8}$ in. thick, cut it to the required shapes, using a cardboard pattern as a templet ; glacé with the ivory-coloured fondant, clear the edges from superfluous sugar, and at once lift into position. Cut strips of silver lace edging to the

All about Gateaux and Dessert Cakes

required lengths, and set them along each inner edge of the panels, sloping from the base towards the panel itself.

With a medium pipe of coffee-cream royal icing border the gateau with roped line work from K to H, from B to C, and from C to L, as marked on the line drawing No. 255A. Run, also in coffee-cream, a medium-sized plain line along the base of each strip of lace edging, and along the inner edge of each plain line a fine line in chocolate. Outside the medium plain lines run very fine roped lines and very fine plain lines, both in coffee and a little spaced. Overpipe the bordering of roped lines with medium plain lines, and inside these fine plain lines and finer plain lines, all spaced and in coffee. In the inner corners of each of these coffee panels—*i.e.*, sinister chief and dexter base—pipe in coffee fine scroll work as shown, consisting of a small wide heart shape in the corner, with inner three-stroke and outer seven-stroke plumes; with wing scrolls to right and left, and the seven-stroke plumes outlined with fine scallop work, ending in minaret points.



No. 255A.

Fill in the edges from K to A, from A to B, and from L to H, with overpiped scroll work as shown, the scrolls in coffee, with rows of graduated bulbs in chocolate between. Outline the inner sides of the scrolls with roped spaced work in coffee. Overpipe the bordering lines at C with spaced cross bars in coffee with a row of bulbs between. Overpipe the coffee bars with fine chocolate lines, ending in rows of chocolate bulbs graduating

Gateaux to sell at 1/6, 2/- and 2/6

inwards. Finish the scrolls at H with an overpiped C shape, broken with a side scroll in the middle.

Outline the lace edging on the almond paste panels with fine loops in chocolate, set the fillets of cherries in plume form at the inner corners, and finish by piping in coffee a large bulb at E and slightly smaller ones at K and L.

No. 256.—GATEAU ESCUTCHEON. (10).

Use the same shape and quality of Genoese as for No. 247. Split, sprinkle, sandwich, and mask in the same way. Decorate with almond paste, ivory-coloured fondant, chocolate fondant, pale coffee-cream coloured royal icing, chocolate-coloured royal icing, silver lace edging, two crescent-shaped sections of green chinois, and a pear-shaped piece of glacé apricot, as follows :—

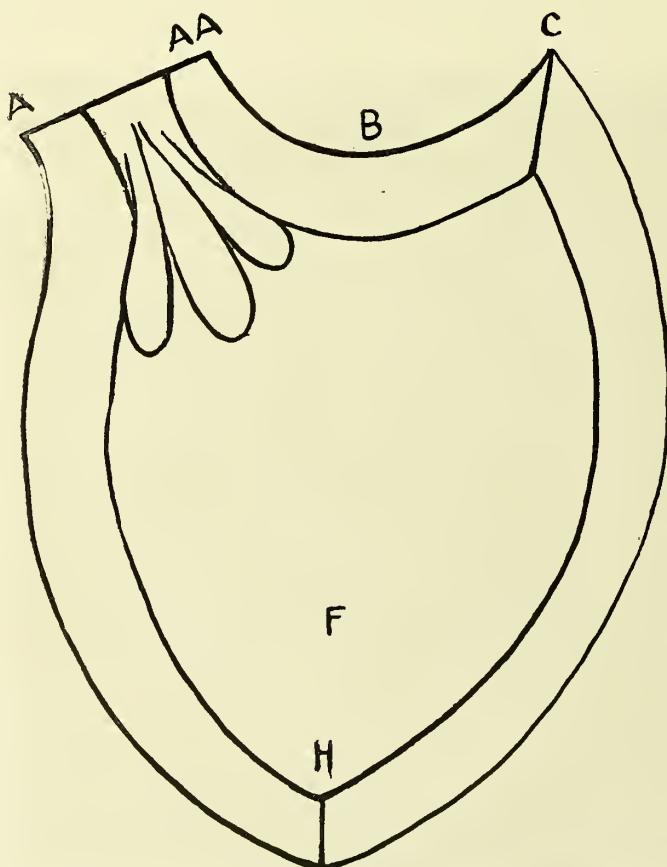


No. 256.

Pin the almond paste to $\frac{1}{8}$ in. thick, and cut into three strips $\frac{1}{2}$ in. wide. Shape and adjust these as a frame as shown, see line drawing No. 256A, leaving the space from A to A A uncovered. Mask the strips with ivory-coloured fondant, using a paper cornet for the purpose. Trim off any sugar that has run over the edges, leaving these as true as possible. Cut strips of lace edging, snip between the pattern so that the pieces bend easily, and fit them along the inner edges of the almond paste frame, slanting upwards towards the paste.

All about Gateaux and Dessert Cakes

With a paper cornet filled with firm chocolate fondant pipe a long three-stroke plume as shown, having previously run a roped line with a medium-sized pipe of coffee royal icing along the base edge of the silver edging, and outline the shape of the heads of the chocolate plume, the central stroke being in minaret shape. With a medium pipe of coffee overpipe the outlined heads of the plume, carrying the lines down to mark the division of the plume strokes. Overpipe them again with a finer pipe, and run rows of bulbs down the middle of each plume stroke, graduating from the heads as shown. Outline the roped lines at the lace edging base with a fine plain line coffee pipe, and a finer roped line, also in coffee, both a little spaced. Carry these roped lines along as an outline to the plume heads, finishing with small side scrolls as shown outside the minaret point. In the corner of the inner panel, inside C, run very small roped scrolls to right and left.



No. 256A.

On the inner edge of the almond paste frame outline the edges of the silver lace with fine roped lines in chocolate, points outward, and facing each loop a small bulb in coffee. Border the outer edge with small bulbs in coffee, a little spaced, to allow of small loops in chocolate being piped round them on the outer side.

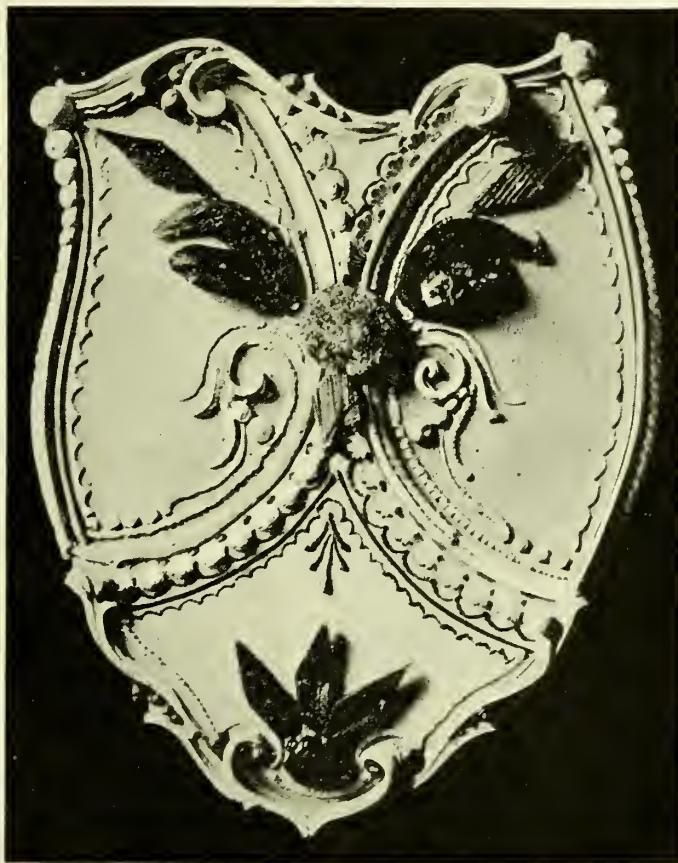
At the points at A and A A pipe in coffee double sets of overpiped scrolls, with a large bulb between them, the scrolls being worked up in fine and finer plain lines, on a small star pipe base. Carry the extended side scrolls down the side of the shield from A,

Gateaux to sell at 1/6, 2/- and 2/6

and from A A along the top to B. Set a larger bulb at the point C than those right and left of it. Set a pear-shaped piece of apricot at navel point F, the crescent-shaped pieces of green chinois to right and left in plume form, and the half-cherry at the base.

No. 257.—GATEAU ESCUTCHEON. (II).

Use the same shape and quality of Genoese as for No. 247. Split, sprinkle, sandwich, and mask with apricot conserve and pale coffee-cream coloured fondant in the same way. Decorate with almond paste, silver lace paper, fine narrow diamonds of angelica, three fillets of glacé cherry, two crescent-shaped fillets of yellow chinois, one small round cut



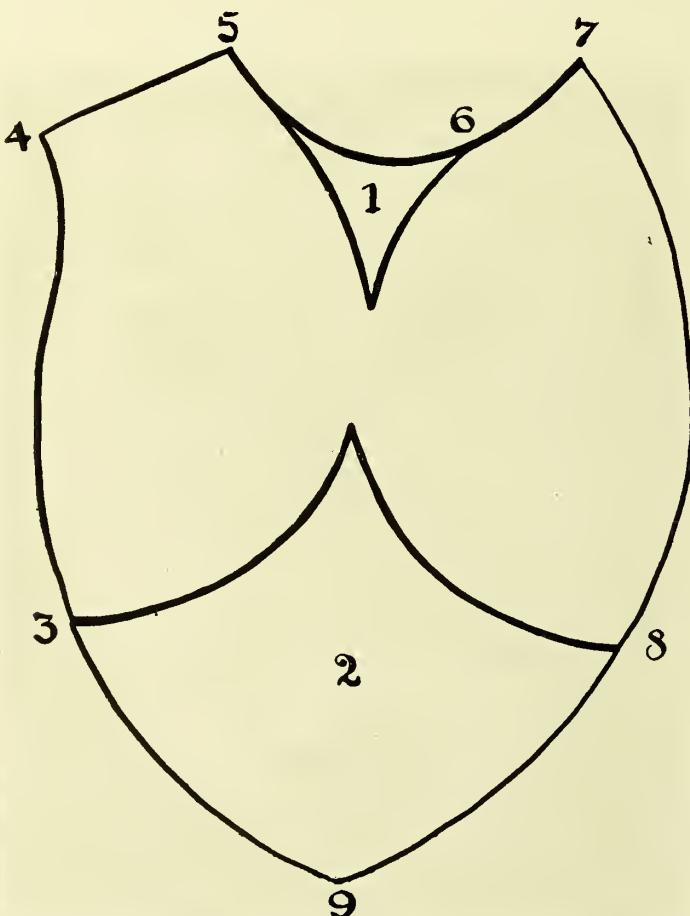
No. 257

from a glacé apricot; ivory-coloured fondant, very pale coffee-cream coloured royal icing, and chocolate-coloured royal icing, as follows :—

Pin the almond paste $\frac{1}{8}$ in. thick, and cut the two shapes marked I. and II. on line drawing No. 257A, using a cardboard pattern as a templet. Mask these with the ivory-coloured fondant, clear away all superfluous sugar from the edges, and at once set in their proper positions. Cut strips of silver lace paper the proper lengths, and having snipped them so that they will bend into shape, set them on the inner edges of the almond paste panels, slanting upwards and inwards.

All about Gateaux and Dessert Cakes

Along the lower edges of the lace paper pipe with the coffee-cream royal icing medium-sized roped lines, stopping short of meeting at the points. Outline these with fine roped lines the same colour, a little spaced, curling the ends of these lines as shown, with large wide ends to the lines outside the lower panel (II.), and much smaller curls to the lines round the upper panel (I.). Outline the roped lines outside the upper panel (I.) with finer roped scallop work, points outward, and scroll the larger ends of the lines outside II. as shown, overpiping the main lines of the scrolls to accentuate them, all with the coffee-cream royal icing.



No. 257A

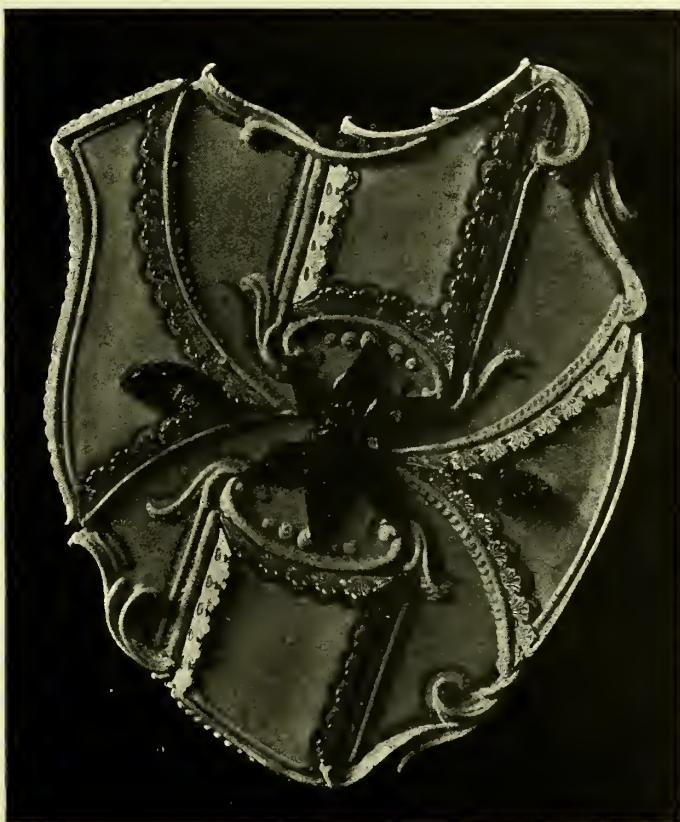
Rope the edges of the gateau from 4 to 3 and from 7 to 8 with a coarse pipe. Along the inner sides of these roped lines run medium-sized plain lines, overpiped with fine plain lines, and inside these finer plain lines. Inside these again fine scallop work, the points outward from the border work, all in the coffee-cream royal icing. Along the inner edges of the lace paper, on each panel, run fine wide scallop work in chocolate, the curve of the loops being outward from the lace paper. Outside this a fine chocolate line and then finer scalloped work, also in chocolate, both being a little spaced. In the recess of the point on the lower panel (II.) pipe in chocolate a small five-stroke plume.

Gateaux to sell at 1/6, 2/- and 2/6.

From 4 to 7, and from 3 to 9, and from 9 to 8 border with fine overpiped scrolls on a star pipe base, well curling the ends inwards at 5 and 6 as shown. The scrolls at 3, 9, and 8 must be right and left from the centre at 9, where a wide overpiped heart shape centres them. They must be outlined on the inner side with fine spaced roped lines, all in coffee-cream colour. Between the scrolls, both top and bottom, rows of small graduated bulbs in chocolate can be filled in, and from 4 and 7 rows of larger graduated bulbs in coffee cream may with advantage run down the gateau edges. Arrange the fruit as shown on the illustration, where the design may be clearly seen.

No. 258.—GATEAU ESCUTCHEON. (12).

Use the same shape and quality of Genoese as for No. 247. Split, sprinkle, sandwich, and mask with apricot and pale coffee-cream coloured fondant in the same way. Decorate with almond paste, silver lace edging, a small round and two fillets of glacé cherry, six



No. 258.

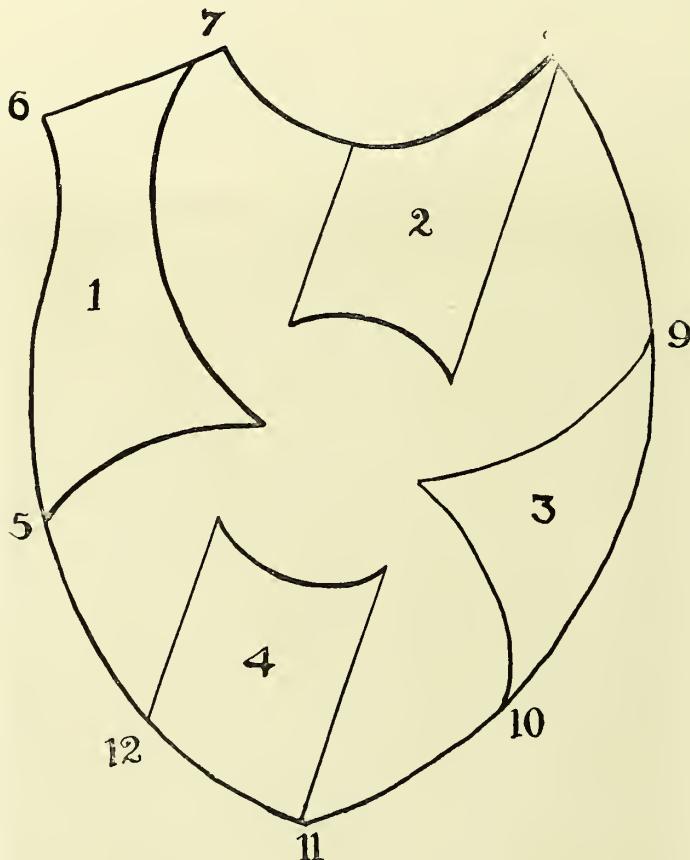
narrow diamonds of angelica, ivory-coloured fondant, very pale coffee-cream coloured royal icing, and pale chocolate-coloured royal icing, as follows :—

Pin the almond paste $\frac{1}{8}$ in. thick and cut to the shapes marked I., II., III., IV. on the line drawing No. 258A, using a cardboard pattern as a templet. Mask them with the ivory fondant one at a time, and as soon as the superfluous sugar has been cleaned away from the edges set them in place at once. If desired they can be set in place before masking,

All about Gateaux and Dessert Cakes

and then covered by means of a cornet filled with the fondant. Edge the inner sides of each panel with fine scallop work in chocolate, points outward. Cut strips of silver lace, snip the pieces that have to be curved, and set in position on the inside edges of each panel, pointing upward and inward.

With a medium-sized pipe run roped lines of coffee-cream along the bottom edges of the silver lace. Along the inside edge of the roped lines bordering I. and III. and outside II. and IV. run fine coffee-cream lines. Outside the fine plain lines of II. and IV. run fine roped chocolate lines, a little spaced. Along the curved lines at ends of II. and IV.



No 258A.

run with a plain coffee-cream pipe overpiped lines in C shape, with small over-piped scrolls at each end. Set in the middle of each C shape five small coffee-cream bulbs, graduating from the centre, right and left, and outline the small scrolls with fine roped chocolate lines. Border the edges of the gateau from 5 to 6, from 6 to 7, from 9 to 10, and from 11 to 12 with coarse roped lines. Inside these roped lines on the panel edges run medium-sized plain lines, overpiped with fine lines and with fine lines inside them, a little spaced, all in coffee-cream. From 7 to 8, from 8 to 9, from 10 to 11, and from 12 to 5 fill in overpiped scrolls on a small star pipe foundation, all in coffee-cream, outlined on the inner sides with fine roped chocolate lines, filling in between the scrolls from 7 to 8 and from 8 to 9 only, with rows of graduated bulbs in chocolate. Arrange the angelica diamonds in

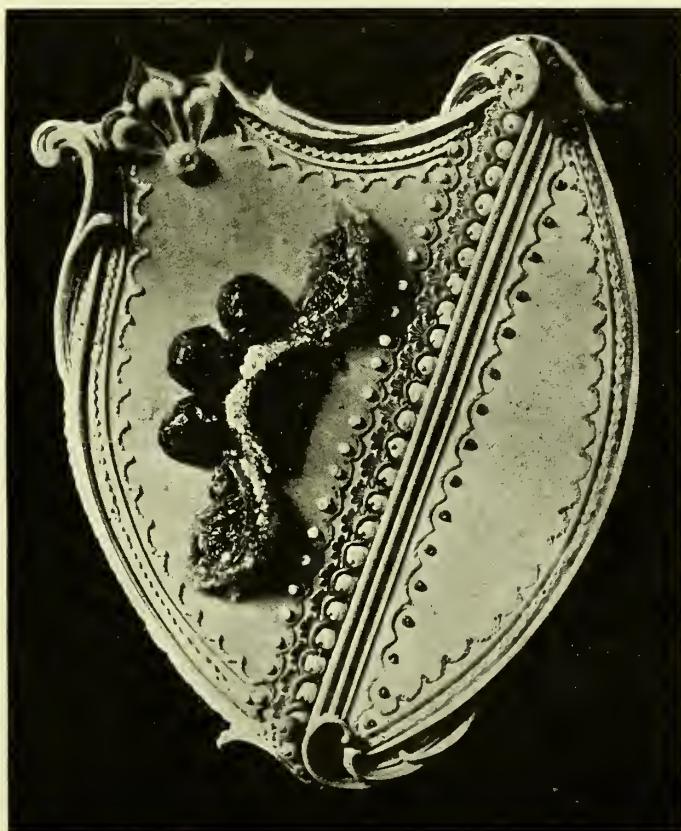
Gateaux to sell at 1/6, 2/- and 2/6

star shape, with a cherry centre in the middle of the gateau and the fillets of cherry at the inner points of panels I. and III. respectively.

No. 259.—GATEAU ESCUTCHEON. (13).

Use the same shape and quality of Genoese as for No. 247. Split, sprinkle, sandwich, and mask with hot apricot conserve and coffee-cream coloured fondant in the same way. Decorate with almond paste, a quarter of green chinois cut into three sections, three halves of glacé cherries, silver lace edging, ivory-coloured fondant, pale coffee-cream coloured royal icing, and pale chocolate-coloured royal icing, as follows:—

Pin the almond paste $\frac{1}{8}$ in. thick, and cut to the shape shown on the line drawing No. 259A, using a cardboard pattern as a templet. Set it in position from sinister chief at top to just beyond middle base at bottom. Mask it with ivory-coloured fondant.

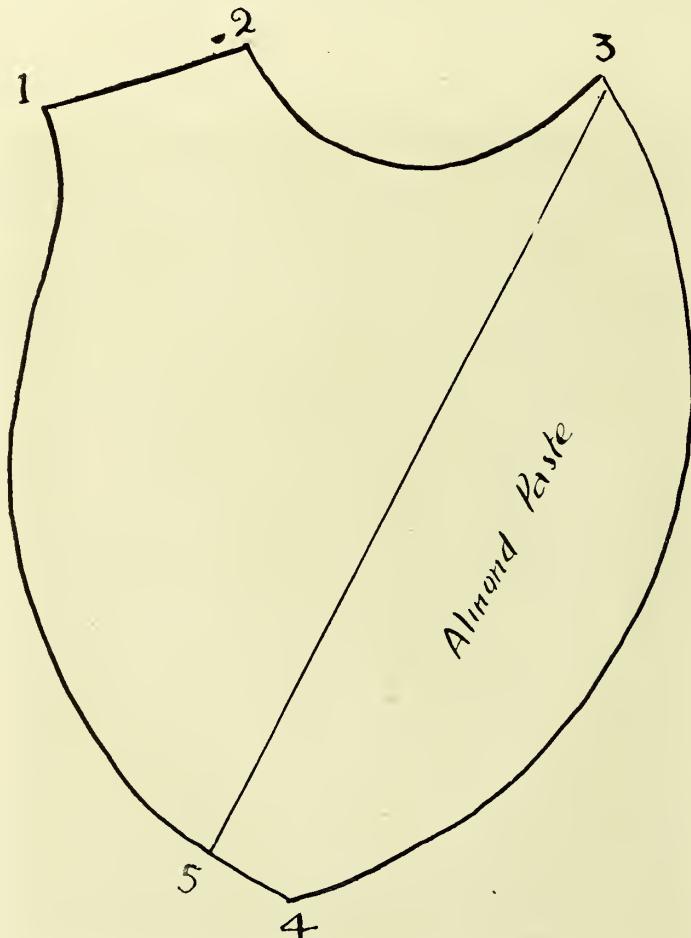


No. 259.

using a paper cornet for the purpose, and trim away any superfluous sugar that may run over the edges. Cut a 6-in. length of silver lace edging, run a medium-sized plain line of coffee-cream royal icing parallel with the inside edge of the almond paste panel from 3 to 5, but $\frac{1}{4}$ in. distant, and set the lace edging on this, slanting upwards and away from the panel, leaving a $\frac{1}{8}$ -in. space between the inner edge and the edge of the panel. Inside the lace and against the panel edge set a row of medium-sized coffee-cream bulbs, slightly spaced, and pointing a little towards the lace. Border these with a series of small loops

All about Gateaux and Dessert Cakes

in chocolate, midway on the sides of the bulbs. Outside the lace edging pipe a row of small chocolate loops, a little spaced, points away from the lace, and in the recess of each loop a small coffee-cream bulb. Along the inner straight side of the almond paste panel run in coffee-cream colour three lines, coarse, medium, and fine, spaced, the coarse one being along the edge so as to sharply outline the edge of the panel, and outside the fine line fine roped scalloped loops, with small chocolate bulbs in each recess. From 2 to 3, from 3 to 4, and from 1 to 5 run a rather coarse roped border, and nearly $\frac{1}{4}$ in. inside each a fine roped line, following exactly the same contour. Between each pair of roped lines run medium plain lines, overpiped with fine plain lines, all in coffee-cream colour. Inside



No. 259A.

the finer roped lines run very fine plain lines, and inside these fine roped loops, points inward, those on the almond paste panel being in chocolate, and on the coffee-cream base in coffee-cream colour. In the middle of the straight edge from 1 to 2 set in coffee-cream colour a large short three-stroke plume, points meeting inward, and a large bulb at the base. Outline the rounded sides of the plume strokes with three times overpiped lines, semi-circular on the outer strokes and minaret shape on the middle stroke.

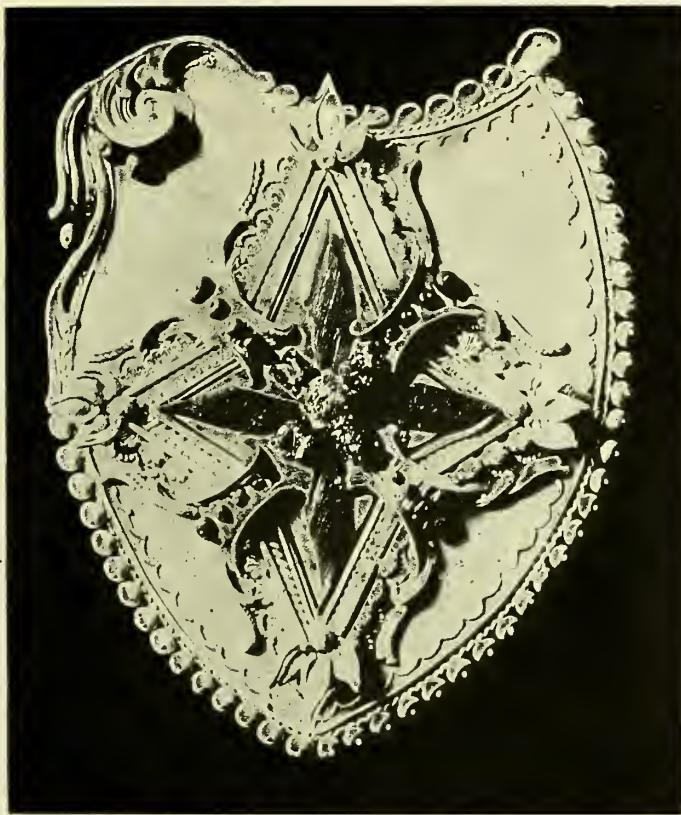
To the right and left of the plume, at 1 and 2 set side scrolls as shown, overpiped on

Gateaux to sell at 1/6, 2/- and 2/6

a small star pipe base. At 3 and 4 also set overpiped scrolls as shown, worked up from a small star pipe base, these scrolls being in coffee-cream colour, but between the wide scrolls at 3 and 4 set rows of chocolate bulbs, graduating inwards. In the plain left-hand panel arrange the fruits as shown, the sections of chinois alternating in their slope, and the half cherries in fan shape at the back of the middle section of chinois.

No. 260.—GATEAU ESCUTCHEON. (13).

Use the same shape and quality of Genoese as for No. 247. Split, sprinkle, sandwich, and mask in the same way. Decorate with almond paste, ivory-coloured fondant, four very long narrow diamonds of angelica, four short thick fillets of glacé cherry, a small



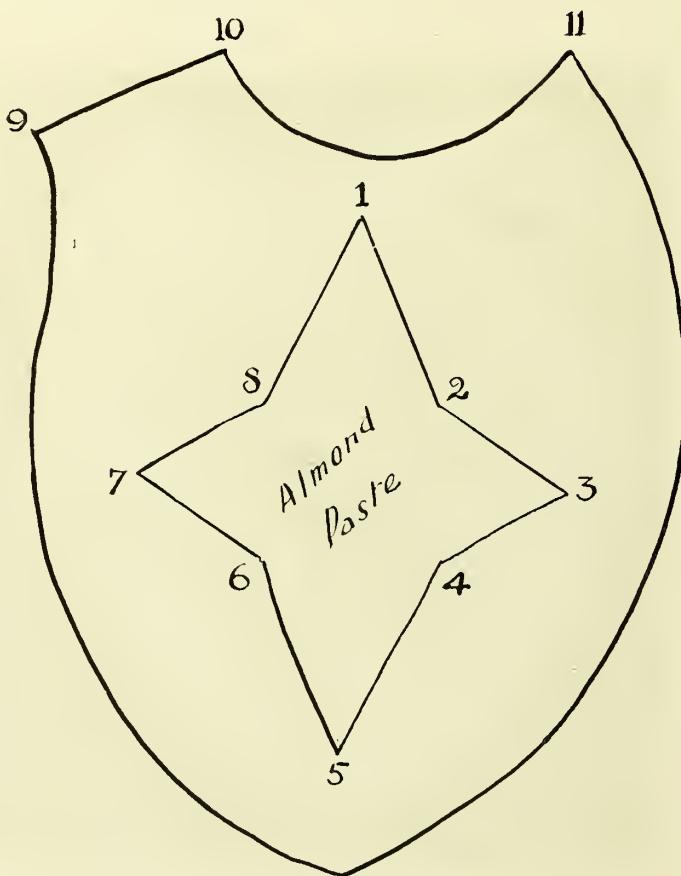
No. 260.

square of glacé apricot, silver lace paper, coffee-cream coloured and chocolate-coloured royal icing, as follows :—

Pin the almond paste $\frac{1}{8}$ in. thick and cut out the shape shown on the line drawing No. 260A, using a cardboard pattern as a templet. Mask with the ivory-coloured fondant, trim away any superfluous sugar from the edges, and set in position as shown. With a medium-sized pipe run a roped border all round the edges of the panel, in each case starting at the recesses and meeting at the points. Inside the roped lines, on the panel edges, run fine plain lines, and inside these fine plain chocolate lines. Outside the roped lines, a very little spaced, run medium-sized plain coffee-cream coloured lines, and between

All about Gateaux and Dessert Cakes

these and the roped lines set the lengths of silver lace, mitred at the ends so that they fit each other when set, sloping upward and outward. Outline the roped lines on the inner edges of the silver lace with medium plain lines in coffee-cream colour, these lines meeting in points at 1, 3, 5, and 7. Outline the silver lace with roped loops, meeting in minaret points at 1, 3, 5, and 7. At 1, 3, 5, and 7 pipe with a medium plain pipe sets of three coffee-cream pear shapes, points outwards, in plume form upward and outward. On the top halves of these overpipe in plain lines to accentuate, the central shape being lined on both sides, but the outer shapes only on the outer sides. At the base of each set pipe a medium-sized bulb, also in coffee-cream colour.



No. 260A.

With a small, finely-cut star tube of coffee-cream colour bridge over the lines at 2, 4, 6, and 8, starting on the inner side and zigzagging from left to right and right to left, slightly lengthening the lines as they are arched over to the outer side. With a medium, a fine, and a finer pipe overpipe the edges of these base lines, thus giving sort of parapets to the bridges. Curl both ends of the side lines, the inner ones the most. From the inner sides of the outside ends run small overpiped scrolls to right and left as shown, all in coffee-cream colour, and across the middle of each bridge run a row of chocolate bulbs graduating inwards.

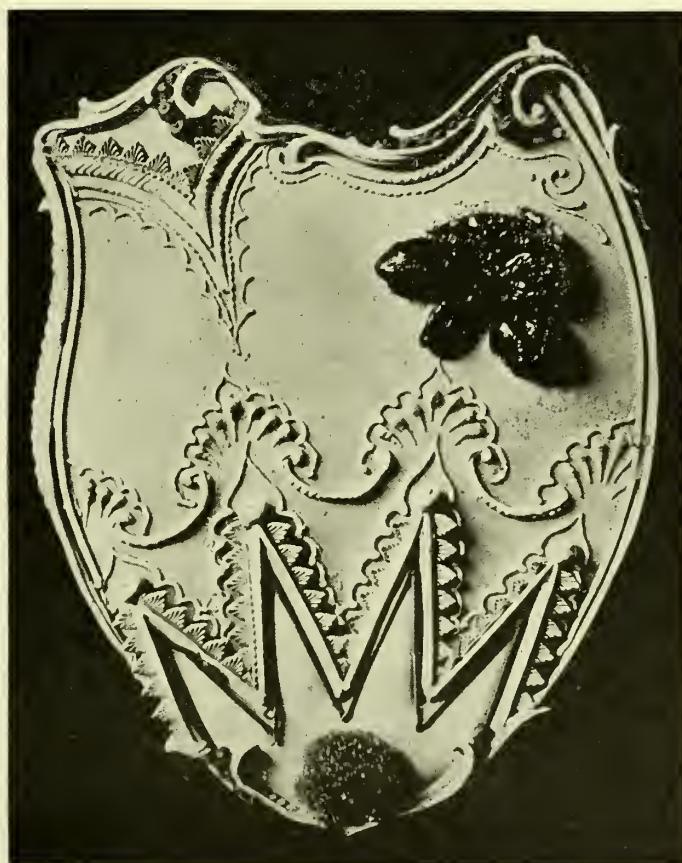
From 9 to 10 and extending a little past 10, and on the other side almost down to opposite 7, pipe a set of overpiped scrolls on a small star pipe base, curling the head of

Gateaux to sell at 1/6, 2/- and 2/6

the central scroll well in between 9 and 10, all in coffee-cream colour. Between the curves of the scrolls, on the inner side, run rows of graduated bulbs in chocolate. Outline the inner sides of the scrolls with fine roped and plain lines in coffee-cream colour. From just past 10, along the sides round to meet the ends of the scrolls facing 7, border the edges with medium-sized bulbs. Inside these a fine roped line, a fine plain line, and a roped looped line, points inward, all in coffee-cream colour, and at the point of 11 a large coffee-cream coloured bulb. In the almond paste panel set the diamonds of angelica, facing 1, 3, 5, and 7, not quite meeting in the middle. Between the diamonds, facing the bridges, set the short fillets of cherry, and in the centre of all the small square of apricot, the corners facing the angelica diamonds.

No. 261.—GATEAU ESCUTCHEON. (15).

Use the same shape and quality of Genoese as for No. 247. Split, sprinkle, sandwich, and mask in the same way. Decorate with a small round cut from a glacé or crystallised apricot, a half-moon shaped section cut from a green chinois, three fillets of glacé cherry,



No. 261.

almond paste, ivory-coloured fondant, coffee-cream coloured and chocolate-coloured royal icing, and short lengths of serrated silver lace paper, as follows:—

All about Gateaux and Dessert Cakes

Pin the almond paste $\frac{1}{8}$ in. thick and cut to the shapes shown 1 and 2 on the line block No. 261A, using cardboard patterns as templets. Mask these with the ivory-coloured fondant, trim away any superfluous sugar from the edges, and at once lift into their proper positions. Cut the silver lace into the required lengths. With a fine pipe run plain lines outside the almond paste shapes as shown, and set the silver strips on these as a lesion, those on 1 sloping inward to the panel, and those on 2 sloping outward as shown. With a medium pipe of coffee-cream colour run roped lines along the outer edges of the lace paper on 1, meeting in a point outside the point. Outline again with fine roped lines, a little spaced, and again with finer roped lines, also spaced, and outside of



No. 261A

all a fine scalloped edging, points outward. With a fine pipe the same colour outline the points of lace edging on 2 with fine roped looped lines, points inwards, with minaret points joining each pair of side lines. With the same fine pipe run in between the set of points, but well above them, three-rope recumbent C shapes, and overpipe these in fine plain lines, well curling each end. Between these shapes, above the minaret points, pipe two small wide seven-stroke plumes, and at the sides half plume sets, outlining with fine scalloped work, finished above the central stroke with minaret points, and outline in the same way the half plumes on the inside only.

From 3 to 8 and from 5 to 6 run a border of coarse roped lines, edged on the inside

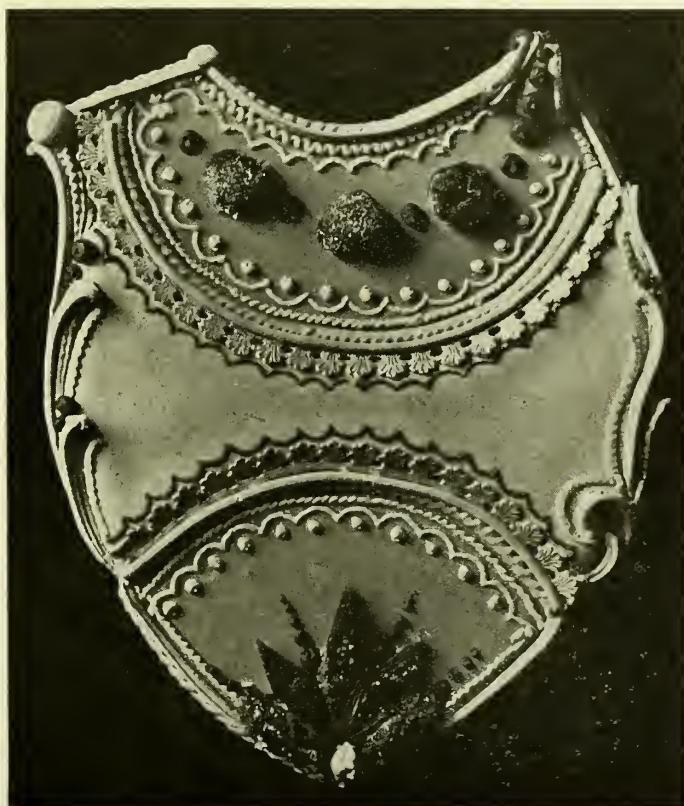
Gateaux to sell at 1/6, 2/- and 2/6

with medium-sized plain lines, overpiped with fine plain lines, and also edged again on the inside with single plain fine lines, a little spaced. Edge panel 1 from 3 to 4 and from 4 to 5 with fine overpiped scrolls on a small star pipe base, and from 4 to 5 outline the inside edges of the scrolls with a fine roped line, and also a much finer roped line, spaced, and with scrolled ends extending downwards from the corner at 5. Line up the inside base edges of the silver lace on the points of panel 2 with fine plain lines, overpiped with finer plain lines, and set a medium-sized bulb at each point where the lines meet.

From 8 to 7 and from 6 to 7 pipe in small overpiped scrolls to right and left, the base lines being roped and the overpiping lines plain. Between each set of scrolls pipe in rows of small chocolate bulbs, graduating inwards. Outline the panel points of No. 2 with fine plain chocolate lines, all the other piping being in coffee-cream colour. Set the small piece of apricot at the base point (7) of No. 2 panel, and the section of chinois and cherry fillets as shown inwards from the corner point at 5.

No. 262.—GATEAU ESCUTCHEON. (16).

Use the same shape and quality of Genoese as for No. 247. Split, sprinkle, sandwich and mask in the same way. Decorate with almond paste, silver lace edging, three

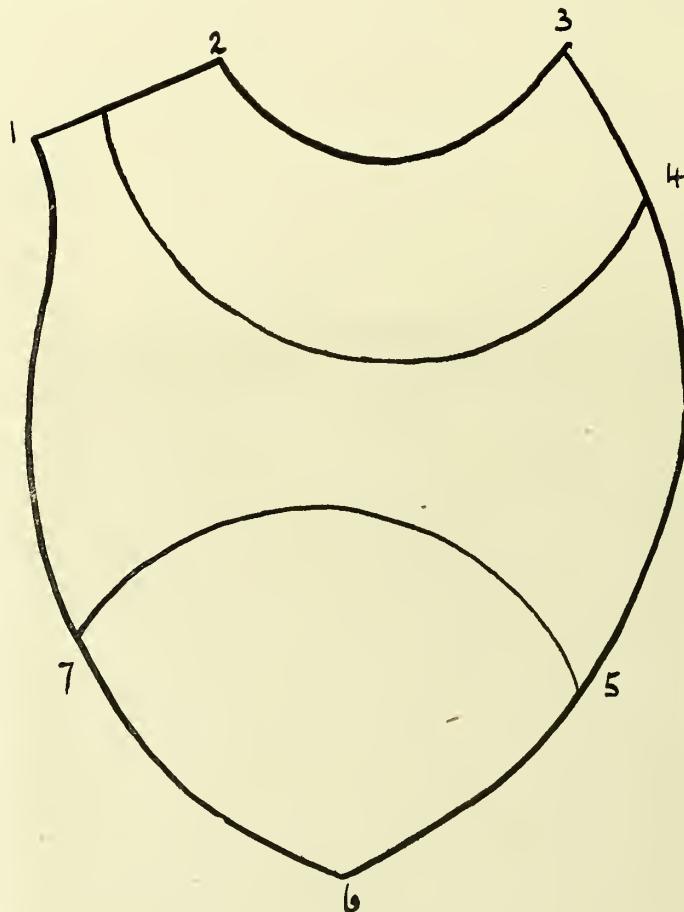


No 262.

halves and two fillets of glacé cherry, three long diamonds of angelica, ivory-coloured fondant, and coffee-cream coloured and chocolate-coloured royal icing, as follows:—

All about Gateaux and Dessert Cakes

in the almond paste $\frac{1}{8}$ in. thick and cut to the required shape, using a cardboard pattern as a templet. Set in position before masking, and at once cover with the ivory-coloured fondant, using a paper cornet for the purpose. Trim away any sugar that may run over the edges, cut and snip the lace paper, and bend into shape, and at once place in position, sloping inwards from each side, using a line of royal icing, along the bottom edge to keep well in place. Along the bottom edge of each strip of sliver lace run a coarse roped line and a medium-sized plain line along the inner edge of each roped line. Outline the coarse lines with fine roped line and then fine looped lines, both a little spaced,



No. 262A.

and in the recess of each loop a small bulb. Just inside the edge of the gateau, from 2 to 3, from 3 to 4, from 5 to 6, and from 7 to 6 on the line block No. 262A, run fine roped lines, and inside that from 2 to 3 only, fine looped lines, points inward.

From 1 to 2, from 2 to 3, from 3 to 4, from 5 to 6, and from 7 to 6, edge the gateau with coarse roped lines, in each case overpiping on the inside edge, first with a medium and then a fine plain line. From 1 to 7 and from 4 to 5 border the edges with side scrolls, overpiped on a small star pipe base. Outline these scrolls on the inside with fine spaced roped lines, with rows of graduated chocolate bulbs between. Outline the lace paper on the almond paste panel with fine looped lines in chocolate. Across the corner at 5,

Gateaux to sell at 1/6, 2/- and 2/6.

with a coarse plain pipe arch over from the inner to the outer side, making the inner side the heavier. Edge each side of the arch with overpiped side lines, again overpiping these side lines with fine chocolate lines, and run a row of chocolate bulbs across the middle of the arch, graduating outwards. In the top panel set the three halves of cherry at equal distances apart, with chocolate bulbs between.

In the bottom panel at 6 set the angelica diamonds in plume form, with the cherry fillets below them, and at the point itself a large coffee-coloured bulb. Between and outside the angelica points set rows of small graduated chocolate bulbs. At the point marked 1 set a large, and at point 2, a small coffee-coloured bulb. All the piping except where the chocolate is mentioned is, of course, to be in coffee-cream colour.

No. 263. - GATEAU ESCUTCHEON. (17).

Use the same shape and quality of Genoese as for No. 247. Split, sprinkle, sandwich, and mask in the same manner. Decorate with almond paste, two large diamonds of angelica, one-sixth of a red glacé pear, two long fillets of glacé apricot, silver lace edging,



No. 263.

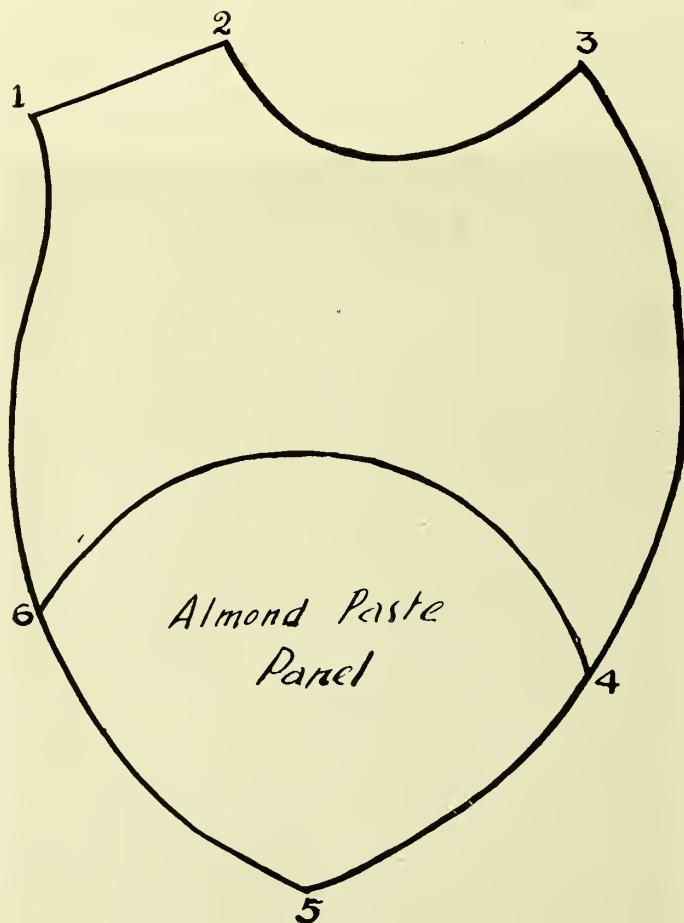
ivory-coloured fondant, coffee-cream coloured and chocolate-coloured royal icing, as follows :—

Pin the almond paste $\frac{1}{8}$ in. thick and cut to the size required, see line drawing No. 263A, using a cardboard pattern as a templet. Set it in position, and mask with the

All about Gateaux and Dessert Cakes

ivory-coloured fondant, using a paper cornet for the purpose. When the fondant has set, trim away any superfluous sugar that may have run over the edges, leaving them as sharp as possible. Border the rounded side of the panel with a coarse roped line, and outside this, a little spaced, a medium-sized roped line. Cut a strip of silver lace the required length, snip the edges, bend into shape, and set it resting on the outer line; sloping a little upward and outwards. Along the edge of the panel, just inside the coarse roped line, run a fine roped line. Overpipe this with a fine plain line, and inside these a fine roped looped line, points towards the base of the gateau.

Outside the coarse roped line, on the inner edge of the lace paper run a coarse plain line, overpipe with a medium plain line, and again overpipe both the plain lines and the coarse roped line with fine chocolate lines. On the gateau top above the panel, outline



No. 263A.

the lace paper with small roped loops in chocolate, points outward, setting a small chocolate spear point in each loop recess and a small coffee-cream bulb on each loop point.

From 6 to 5 and from 4 to 5 border the gateau edge with coarse roped lines, over piping these on the inner edges with medium and fine plain lines, and inside these, a little spaced, fine roped lines and fine plain lines as shown. Inside these lines, facing 5,

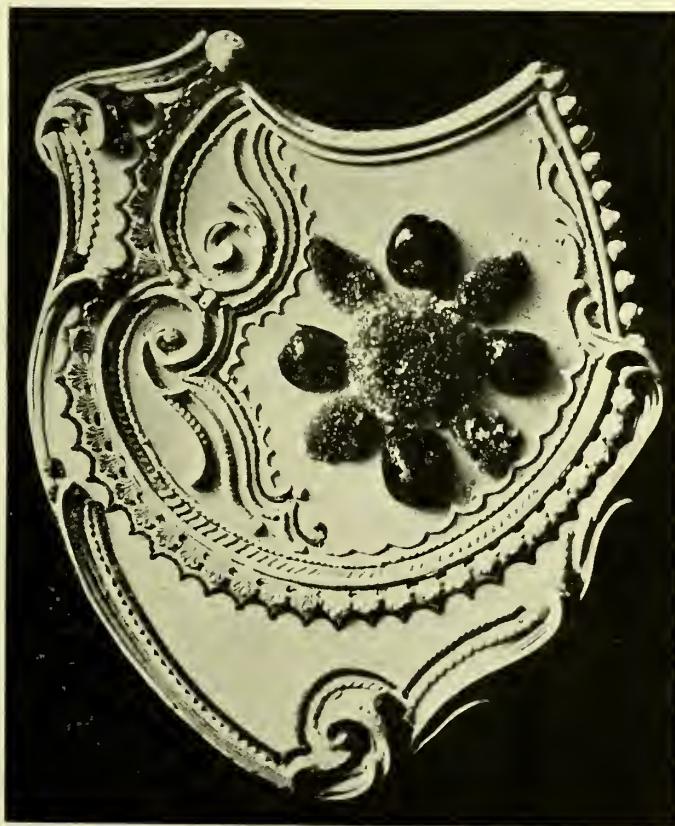
Gateaux to sell at 1/6, 2/- and 2/6

first set in the middle the piece of red pear, the inside of the fruit being cut away so that the shape will lie flat. On either side place the angelica diamonds, and at the base, to right and left, the long fillets of apricot. Finish at the point with a three-stroke plume.

Along the edges of the upper part, from 6 to 1, from 1 to 2, 3, and 4, and $\frac{3}{8}$ in. from the edge, run fine roped lines, and inside these fine plain lines, both following the outline. Inside these as shown, run two sets of fine scrolls, one extending from 2 to 6, and the other starting at 3 and extending on the one hand down to 4, and on the other nearly to 2. Along the straight edge from 1 to 2 pipe five large equal-sized bulbs. With a fine pipe outline the top outside edges of these with chocolate loops, and set fine chocolate bulbs between them on the inside base.

From 1 to 6, from 2 to 3, and from 3 to 4, work in long overpiped scroll borders on a small star pipe base, with rows of graduated bulbs in chocolate between the wide scrolls. At 3, 4, and 6 set large bulbs. The whole of the piping, except where chocolate is expressly mentioned, to be in coffee-cream colour.

This design is a very simple one, and its details are clearly shown on the illustrations.'



No. 264.

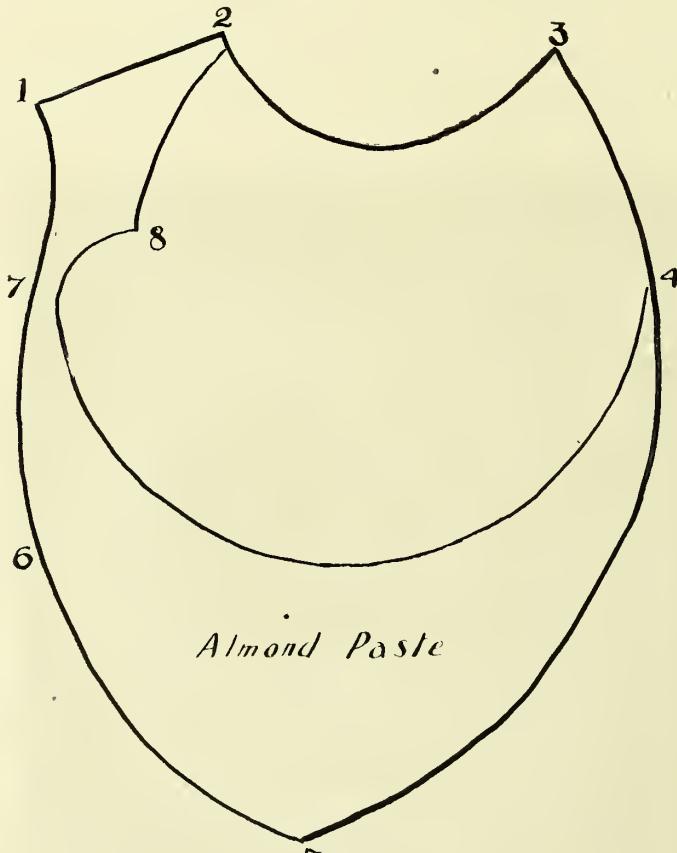
No. 264.—GATEAU ESCUTCHEON. (18).

The same shape and quality of Genoese as for No. 247 will be suitable for this. Split, sprinkle, sandwich, and mask in the same manner. Decorate with almond paste, silver

All about Gateaux and Dessert Cakes

lace edging, one-third of a green chinois cut in a round, four halves of bright glacé cherries, and four ellipse-shaped pieces of glacé apricot about the same size as the cherry halves, ivory-coloured fondant and coffee-cream coloured fondant, and chocolate-coloured royal icing, as follows :—

Pin the almond paste $\frac{1}{8}$ in. in thickness, and cut to the required shape (see drawing No. 264A), using a cardboard pattern as a templet. It will be found easier to handle the thin paste and set it in position if it be divided into two or three pieces as shown, the edges being rubbed together to ensure a flat join. When set in position, mask with the ivory fondant, using a paper cornet for the purpose. When set, trim away any sugar that may have run over the edges, leaving them as sharp as possible.



No. 264A.

Run a medium-sized roped line, a little spaced, from the inner edges of the almond paste panel, cut the silver edging the required length, snip the edges and set in position, sloping inwards to the panel and keep in position by the roped line. Along the base of the silver edging run a coarse roped line, following the shape very carefully. Outside this coarse line run a very fine roped line. Along the inside edge of the coarse roped line run a coarse plain line, and from the right and left of the coarse roped line at 8 curl the heads widely to form the base from which the fine scrolls are carried up and down as shown. All these scrolls are afterwards to be overpiped in finer line than their base.

Gateaux to sell at 1/6, 2/- and 2/6

Outline four of the scrolls with a continuous roped line in coffee-cream, a fine continuous roped line in chocolate, and fine scalloped work in coffee-cream. From the lower end of these scrolls a fine looped line must be continued round to the point marked 4.

From 2 to 1 and from 1 to 5 long overpiped scrolls on a small star pipe base must be carried, broken inwards at 7 and 6. At 1 a raised overpiped C scroll must take the corner at an angle, and the long scrolls must be outlined on the inside with fine roped lines, and be divided by rows of graduated bulbs in chocolate. At 5 a reversed C scroll, overpiped into prominence, must form the starting-point for the overpiped side scrolls, extending upwards to 4, where they must be carried inwards and run up in much smaller form to 2. Outside these smaller scrolls must be run a fine roped line, outside this a medium plain line, and outside this on the gateau edge a row of nine equal-sized bulbs, their outer sides being looped with fine chocolate lines. From 2 to 3 the gateau edge must be bordered with a coarse roped line, and along its inner edge a medium plain line, overpiped with a fine plain line and outlined on the inside with a slightly-spaced fine line. At 2 a large bulb should be set on the point. In the panel space set the round of chinois in the middle, and in the star shape round it set the four pieces of apricot and halves of cherries alternately.

No. 265.—GATEAU ESCUTCHEON. (19).

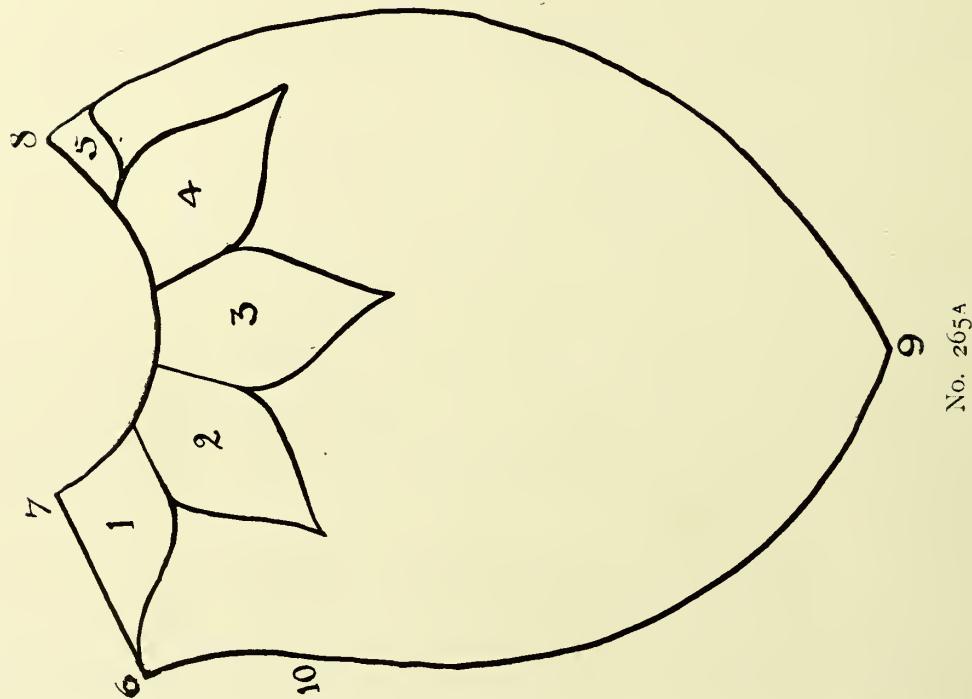
Use the same shape and quality of Genoese as for No. 247. Split, sprinkle, sandwich, and mask in the same way. Decorate with almond paste, small pointed silver edging, ivory-coloured and chocolate fondant, coffee-cream coloured and chocolate-coloured royal icing, an eighth of a green chinois, and about a dozen small fillets of cherry, crescents of apricot, and diamonds of angelica, as follows :—

Pin the almond paste $\frac{1}{8}$ in. thick and cut into the required shape, using a cardboard pattern as a templet. Set in position and carefully mask with the fondant, using paper cornets, and covering 1, 3, and 5 with ivory, and 2 and 4 with chocolate fondant (see drawing No. 265A). Outline the points of the shape with fine roped lines, cut the silver edging to the required lengths and set them in position, sloping upward and outward from the points, using the fine roped lines as a lesion.

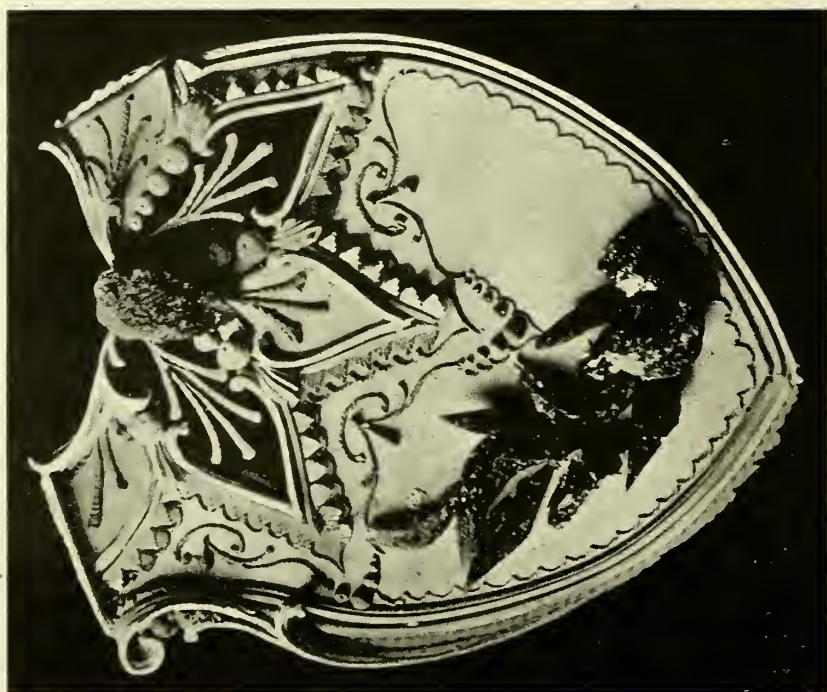
Pipe long five-stroke plumes on each shape 1, 3, and 5 in chocolate and 2 and 4 with coffee-cream colour. Outline the points of the shape with overpiped plain lines, curling the inner ends inwards in minaret shape. Outside these lines run plain lines along the base of the silver edging, meeting at the points, and between each two curled ends set with a small star pipe a single-plume stroke, continuing inwards from the points of the star shapes rows of graduated bulbs. Outline the lace edging on the gateau with fine scallop work in chocolate, points inward, and between the points of the shape recumbent C shapes, with fine line scrolls to right and left from the middle of each C, the whole in chocolate.

From 6 to 7, from 8 to 9, and from 6 to 10 border the edge of the gateau with coarse roped lines. From 6 to 7 overpipe with medium and fine plain lines, from 8 to 9 and from 6 to 9 run a coarse plain line along the inner edge of the roped line, and inside this a medium plain and a fine plain chocolate line, and again inside a fine scalloped edge in chocolate, points inward. From 7 to 8 run inward to the middle overpiped scrolls, leaving a space in the middle to bring over the piece of chinois in leaf form, having cut away the inside pulp. From 6 to 10 run overpiped side scrolls, raised into prominence, the ends toning off into fine lines below 10. In the other panel space below the pointed shapes

All about Gateaux and Dessert Cakes



No. 2654



No. 265.

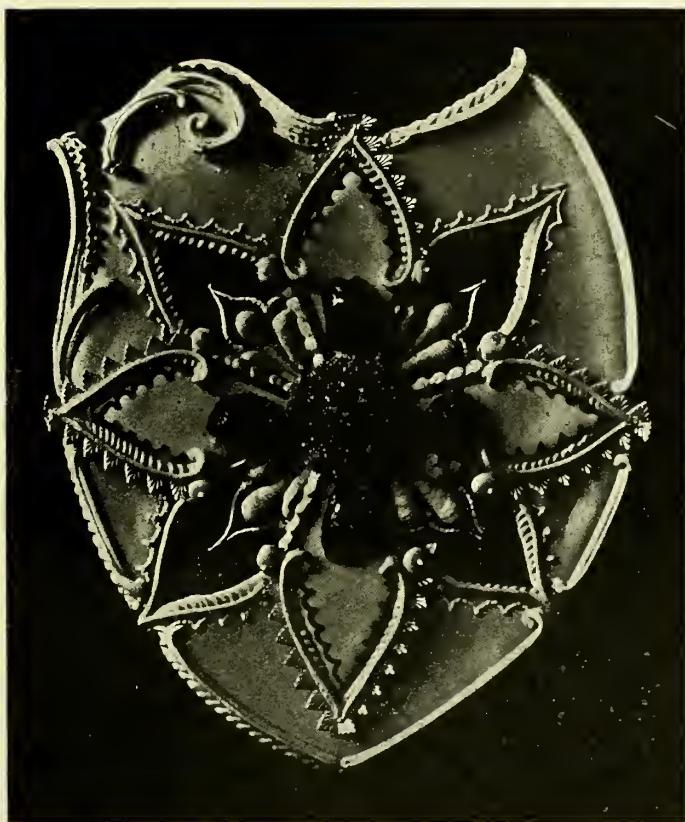
Gateaux to sell at 1/6, 2/- and 2/6

set the various fruits in a nicely arranged wreath, set at an angle across from sinister base to dexter flank.

This design is not so simple as some of the others, but, carefully finished, is very effective, and worth taking a little trouble with.

No. 266.—GATEAU ESCUTCHEON. (20.)

Use the same shape and quality of Genoese as for No. 247. Split, sprinkle, sandwich, and mask in the same way. Decorate with almond paste, silver lace edging, ivory-



No. 266.

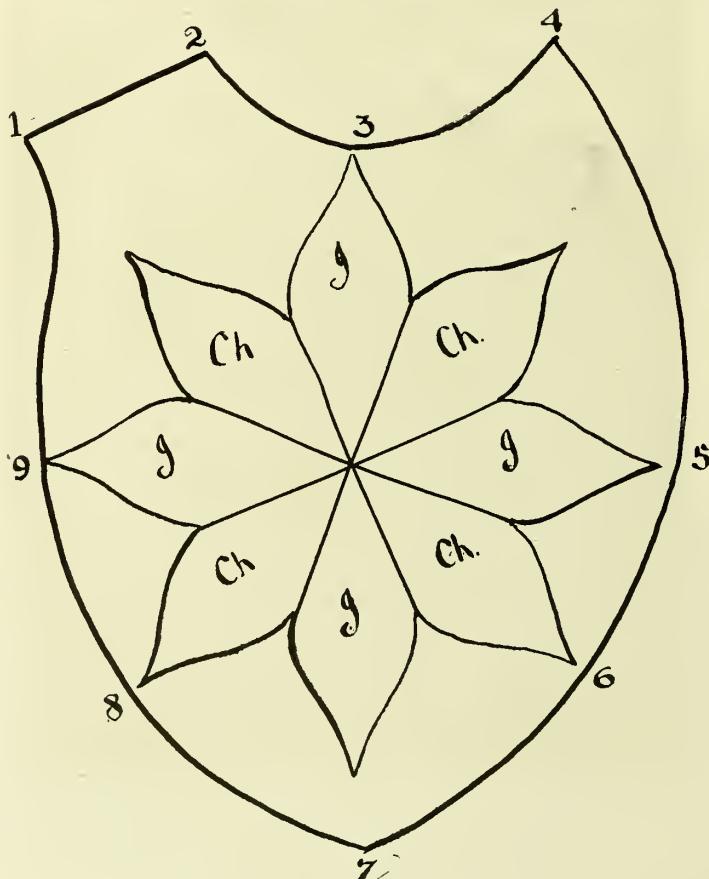
coloured and chocolate fondant, four fillets of glacé cherries, one round of glacé apricot, and coffee-cream coloured and chocolate-coloured royal icing, as follows :—

Pin the almond paste $\frac{1}{8}$ in. thick and cut into the eight-pointed star shape (see line drawing No. 266A), using a cardboard pattern as a templet. Set in position, and with a fine plain pipe run the four bisecting lines across the centre from depression to depression. Then with the ivory-coloured and chocolate fondant in paper cornets fill in the four spaces of each, being careful not to let the sugar run over the edges, or should any do so carefully remove it when set.

Outline the four points marked with fine roped lines, spaced $\frac{1}{8}$ in. from the edges. Cut the short lengths of silver edging and set them in position, sloping upwards and outwards and resting on the roped lines. Along the edges of all the points, at the lower edges of the silver edging of the four points, run medium-sized roped lines, meeting at the

All about Gateaux and Dessert Cakes

points. These lines will cover the edges of the almond paste and hide the sugar edges as well. Overpipe these roped lines with fine plain lines, well curling their inner ends. Overpipe in plain lines the dividing lines running into the centre. On each of the chocolate shapes pipe in coffee-cream colour long three-stroke plumes running into the centre. On the outer points of the ivory-covered shapes, inside the overpiped lines, run fine looped lines in chocolate, reaching from the points to the incurved ends. On the inner side of these shapes set the fillets of cherry, and in the centre of all the round apricot. Outline the four chocolate-covered points on the gateau top with fine scalloped work in coffee-cream colour.



No. 266A.

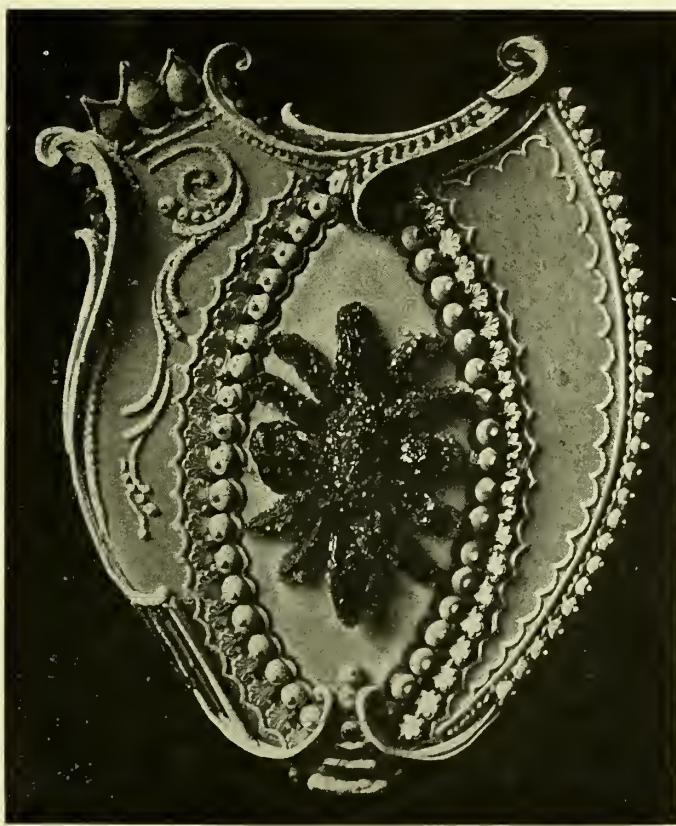
From 3 to 4, from 4 to 5, from 5 to 6, from 6 to 7, from 9 to 8, and from 8 to 7 edge the gateau with coarse roped lines, not quite meeting except at 4 and 7. Along the inside edge of these lines run medium-sized plain lines overpiped with fine plain lines, the ends of which fine lines, except at 4 and 7, are to be incurved and again overpiped to bring them into prominence. From 1 to 3 pipe a wide C and S scroll, well overpiped on a small star pipe base, and with rows of graduated bulbs in chocolate between. From 1 to 9 run long right and left hand overpiped scrolls on a small star pipe base.

Gateaux to sell at 1/6, 2/- and 2/6

No. 267.—GATEAU ESCUTCHEON. (21).

Use the same shape and quality of Genoese as for No. 247. Split, sprinkle, sandwich, and mask in the same manner. Decorate with almond paste, silver lace edging, twelve long fillets of glacé cherry, an ellipse-shaped piece of green chinois, ivory-coloured fondant, coffee-cream coloured and pale chocolate-coloured royal icing, as follows:—

Pin the almond paste $\frac{1}{8}$ in. thick, and cut to the pointed ellipse-shaped piece shown on the line drawing No. 267A, using a cardboard pattern as a templet. Mask this with ivory-coloured fondant, cleaning the edges with the palette-knife, and at once lift and set in position. With a medium-sized pipe of coffee-cream colour run a plain line along each side of the panel 3-16 in. distant. Using this as a base and lesion, set the strips of silver



No. 267.

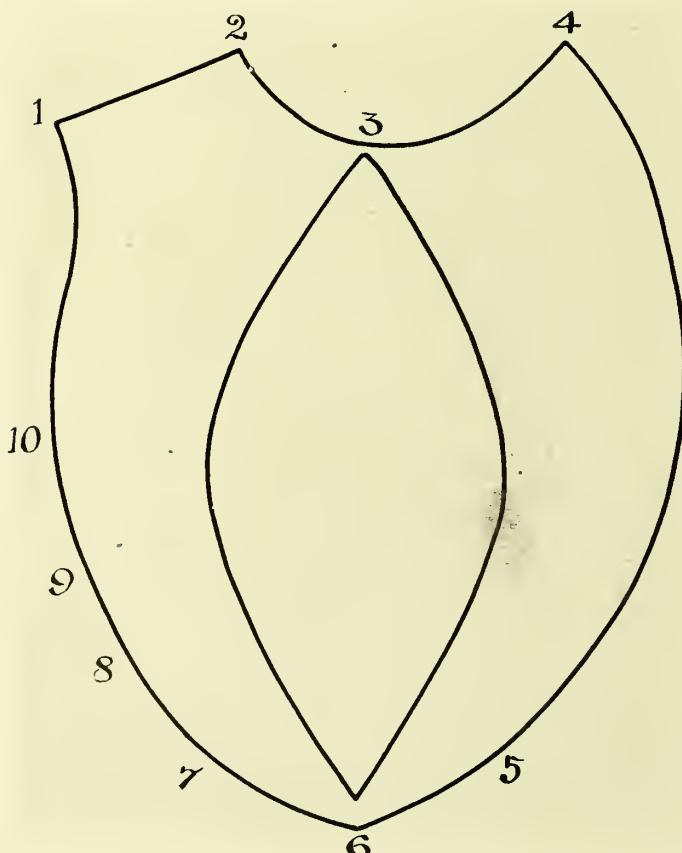
lace edging, slanting upwards and outwards, and edge the panel on each side, inside the lace edging, with a border of medium-sized bulbs in coffee-cream colour. Outline these on the panel edge with fine chocolate-coloured loops, and on the outer side between the bulbs, on the silver lace, set small spear points, also in chocolate.

From 4 to just below 5 run a medium roped line $\frac{1}{8}$ in. from the edge of gateau, continuing the roped line 5-16 in. from the edge from the lace paper at 3 to meet the roped line at 4. Inside these lines run a medium plain line, and inside on the three sides of the side panel run five widely-looped lines, the points facing each side, that is, inwards to

All about Gateaux and Dessert Cakes

the panel as shown, all in coffee-cream colour. Outline the lace edging on the left-hand panel with looped lines in the same way, run a roped line from 2 to 3, $\frac{1}{4}$ in. from the edge, and from 1 to 9, starting at 1, 3-16 in. from the edge, following the contour of the side and finishing on the edge at 9.

Starting on the point at the middle-base, pipe with a small star tube a small triangular-shaped base, the apex reaching up on to the almond paste panel. Overpipe this with lines of diminishing length, the longest ones, of course, at the base. These lines, which must be in coffee-cream colour, can be overpiped with fine chocolate lines. From right and left of this triangular shape, but above its apex, pipe overpiped side scrolls, C shape, the upper ends being well curled and the lower ends finishing at 5 and 7. Between the curled ends bulbs must be filled in, the whole in coffee-cream colour. From 4 to 5 the



No. 267A.

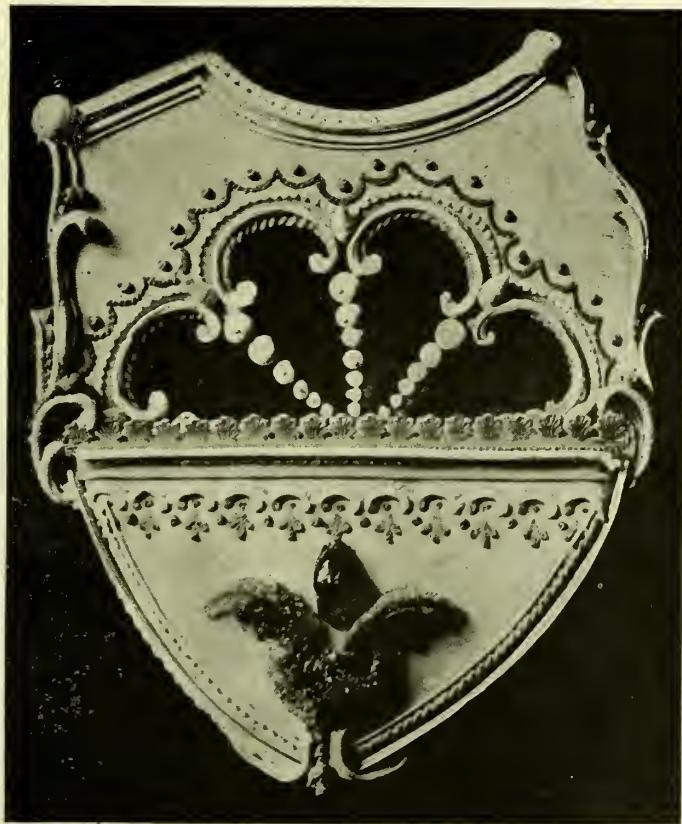
edge of the gateau must be bordered with medium-sized bulbs in coffee-cream colour, edged on the outside halves with fine chocolate loops. From 2 to 4 and from 1 to 8 the borders must be scrolled with overpiped work on a small star pipe base, toned down to a fine end, and the overpiping extending beyond the base lines. At 3 the curled end of the scroll must be brought inward on to the point of the almond paste panel, and the overpiping finished off at an angle, thus giving a broad ribbon-like surface to the incurved scroll. The last overpiped coffee-cream line of this scroll must be overpiped in chocolate, and fine short chocolate bars piped at an angle across the ribbon surface. Rows of

Gateaux to sell at 1/6, 2/- and 2/6

graduated bulbs in chocolate must divide the larger of the scroll forms, and where the side scroll finishes at 8 it must be incurved, and from its end four short parallel bars in chocolate and an inner overpiped bar in coffee-cream run down to meet the curve of the C scroll at bottom. Between the curled ends of the scrolls at 1 and 2, on the straight edge, three large pear-shaped bulbs, the points upward at an angle, must be set, and their points and sides outlined in plain lines, meeting at the points. On the inside of these bulbs, outline in three roped loops, meeting the roped lines starting from 1 and 2. In the side space pipe the fine roped line scrolls as shown. On the panel in the centres set the ellipse shape of chinois, and arrange the cherry fillets to form radiating star points as shown. All the piping, except where stated to be in chocolate, is, of course, in coffee-cream colour.

No. 268.—GATEAU ESCUTCHEON. (22).

Use the same shape and quality of Genoese as for No. 247. Split, sprinkle, sandwich, and mask in the same way. Decorate with almond paste, silver lace paper, three crescents



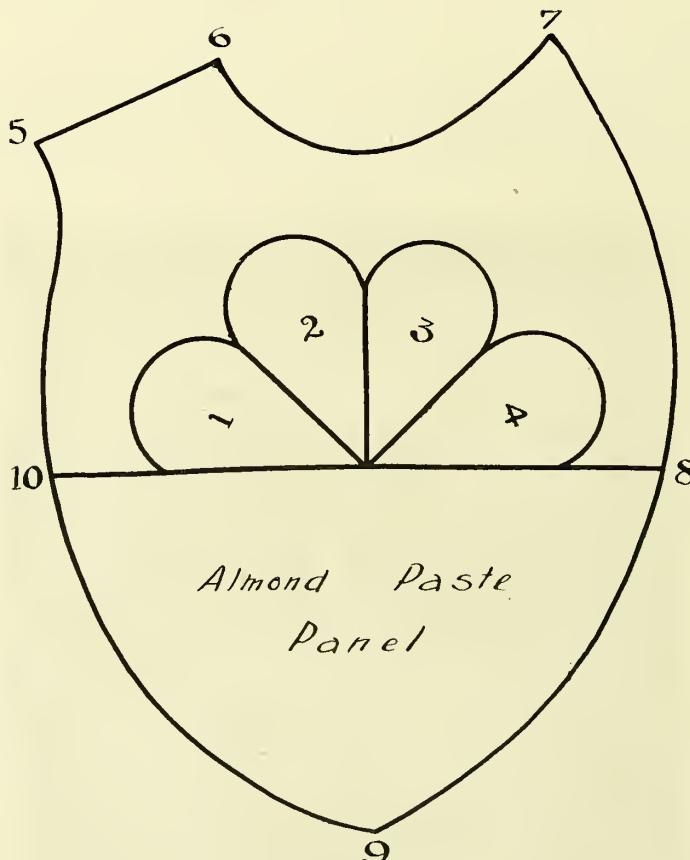
No. 268.

of yellow chinois, and half a glacé cherry, ivory-coloured fondant, chocolate fondant, pale coffee-cream coloured and chocolate-coloured royal icing, as follows:—

All about Gateaux and Dessert Cakes

Pin the almond paste $\frac{1}{8}$ in. thick, and cut to the size and shape required, using a cardboard pattern as a templet, see drawing No. 268A. Set the paste in position and mask with the ivory-coloured fondant, using a paper cornet for the purpose. When set, trim away any sugar that may have run over the edges, using a sharp thin knife for the purpose.

For outlining the four-arched shape above the almond paste panel a cardboard pattern may be used to get the form if desired, but it is not necessary. An easier plan is to mark the lengths and run the three straight radiating lines, and mark the connecting arches with a piece of tin bent into the half of a $1\frac{1}{8}$ -in. circle. The arched lines must be roped with a medium plain pipe of coffee-cream coloured royal icing, and then the spaces 1, 2, 3, and 4 filled in with chocolate fondant.



No. 268A.

Overpipe the roped lines with first a medium and then a fine plain pipe in C shapes, the ends well incurved, but not quite meeting. Between the incurved ends cover the straight radiating lines with rows of bulbs, graduating inwards. Outline the arches on the outsides with fine roped lines, a little spaced, and between each set a spear point, sloping upward and outward. Outline the fine roped lines with finely-rope wide-looped scallop work in chocolate colour, and set a small chocolate bulb in the recess of each loop.

Along the straight edge of the almond paste panel set a strip of silver lace edging, sloping upward and outward, using a plain under line as a base and support. Along the

Gateaux to sell at 1/6, 2/- and 2/6

bottom edge of the lace run a medium-sized roped line, with a plain line on top and another plain line, slightly spaced, below. Below the plain line run an edging of fine roped loops, points outward, with overpiping in small plain C shapes. Between the curled ends of the small C shapes pipe in chocolate small bulbs, and in the recess of each shape small three-stroke chocolate plumes, with a tiny bulb at the base of each.

From 10 to 9 and from 8 to 9 rope the edge with a medium pipe, and on the inner edge of the roped lines overpipe first with a medium and then with a fine plain line. Inside these lines run fine roped lines and fine plain lines, both a little spaced, all in coffee-cream colour. At the point 9 bridge the bordering lines with right and left spaced C shapes as shown, twice overpiped to raise them, and between them chocolate bulbs graduating inwards. Above the bridge, on the panel, set the three crescents of chinois as shown, with the half glacé cherry above and between. From 5 to 6 and from 6 to 7 rope the gateau edges with a medium plain pipe. Inside the roped lines run two medium and one fine plain line, a little spaced, the outer line being overpiped with the fine pipe. From 5 to 10 and from 7 to 8 border with long overpiped scrolls as shown, with rows of graduated chocolate bulbs between the scrolls. Finish these scrolls at 8 and 10 with C and reversed C scrolls, well overpiped to lift them into prominence and to form effective ends to the top lines of the panel. At 5 and 7 set large bulbs. All the piping, except where chocolate is mentioned, is to be in coffee-cream colour.

No. 269 - GATEAU ESCUTCHEON. (23).

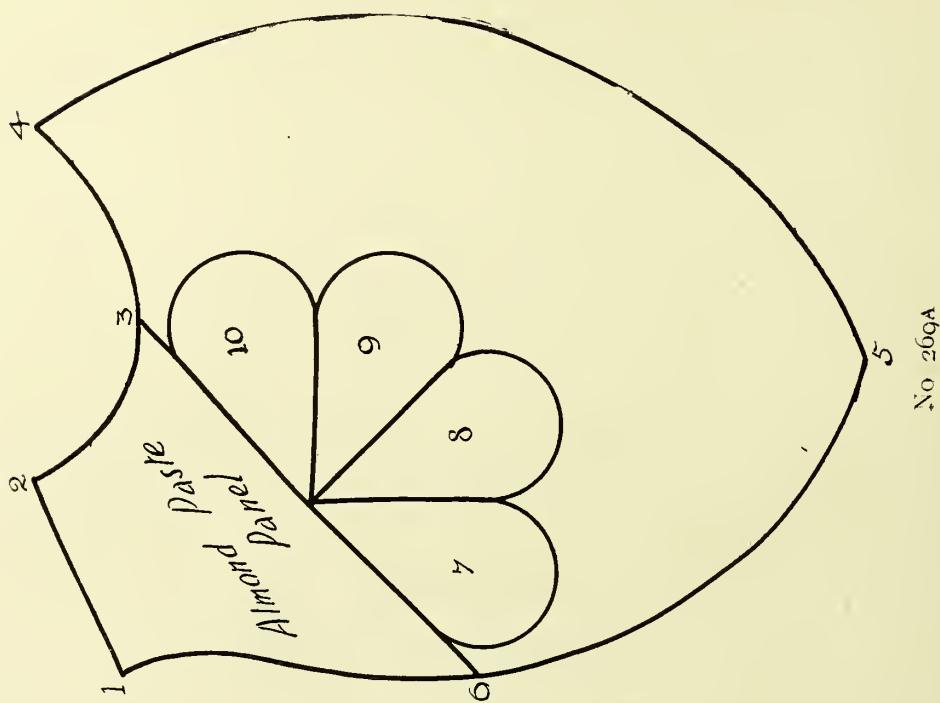
Use the same shape and quality of Genoese as for No. 247. Split, sprinkle, sandwich, and mask in the same way. Decorate with almond paste, silver lace edging, four small diamonds, and two small isosceles triangles of angelica, four halves of small glacé cherries, a small round of green chinois, two small fillets of glacé fig, ivory-coloured fondant, chocolate fondant, and coffee-cream coloured and chocolate-coloured royal icing, as follows :—

Pin the almond paste $\frac{1}{8}$ in. thick, and cut to the shape shown on the line drawing No. 269A, using a cardboard pattern as a templet. Mask with the ivory-coloured fondant, trim away any sugar that has run over the edges, and at once lift into position. The four-arched shape, extending from the straight edge of the panel, is practically the same shape used on No. 268, and if a pattern has been cut for that it can be used to outline the shape on this gateau. If not, the radial lines can be run to the proper length, and the arches marked out with the same half-circle of bent tin.

Rope the half-circles with a medium-sized pipe, and run in Nos. 7, 8, 9, 10 with chocolate fondant. Run a roped line along the straight edge from 6 to 3. Cut a strip of silver lace the required length and place on the roped line, sloping towards the almond paste panel. Edge the roped line with a fine plain line to hide the lower edge of the silver lace. Overpipe the roped arches with plain lines in C shapes, the well incurved ends not quite meeting. Inside the arches, on the chocolate, pipe small wide seven-stroke plumes, with a tiny bulb at the base of each, and, starting between the incurved ends of the C shapes, run rows of bulbs graduating inwards. At each end of the fine plain line, at 6 and 3, set a medium-sized bulb. At the inner points of 7, 8, 9, and 10 set the angelica diamonds. Outline the roped arches with spaced fine and finer roped lines, and outside these fine roped scallop work in chocolate, points outward, and in the recess of each loop a small chocolate bulb. At the joins of these outer roped lines pipe pear-shaped bulbs, points inwards as shown.

From 3 to 4, from 4 to 5, and from 6 to 5 rope the edges of the gateau with a rather

All about Gateaux and Dessert Cakes



No. 269A

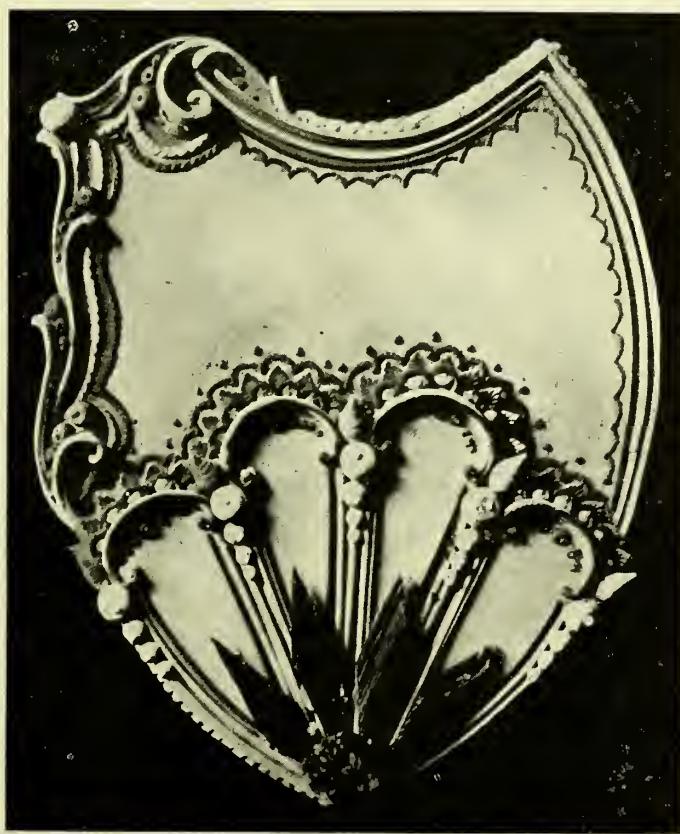


No. 269

Gateaux to sell at 1/6, 2/- and 2/6

coarse pipe. Inside this roped edging pipe a medium-sized roped line, a little spaced; inside this a fine plain line, and again inside a fine chocolate line, both a little spaced. Overpipe the outer roped line, first with a medium and then a fine plain line. At the middle base set the small round piece of green chinois, the four halves of cherry (pinched into ellipse shape) round it, at the sides, as wings, the fillets of fig, and at the base the small triangles of angelica. Behind the silver lace on the panel run a small roped looped line in chocolate, points inward.

From 1 to 6 and from 2 to 3 run overpiped scrolls on a small silver paper base, filling in the spaces between the scrolls with rows of small graduated bulbs in chocolate. Outline the inside contour of the scrolls with fine roped lines, and inside these finer roped chocolate lines. On the straight edge at dexter chief, between 1 and 2, pipe fine pear-shaped bulbs in half-circle plume form, the points meeting on the edge. Outline these, or rather the middle three, with plain loops to right and left, and a minaret point to the central one. At 6 and 3, on the overpiped edging, pipe a large plain bulb. All the piping except where chocolate is mentioned, is to be in coffee-cream colour.



No. 270.

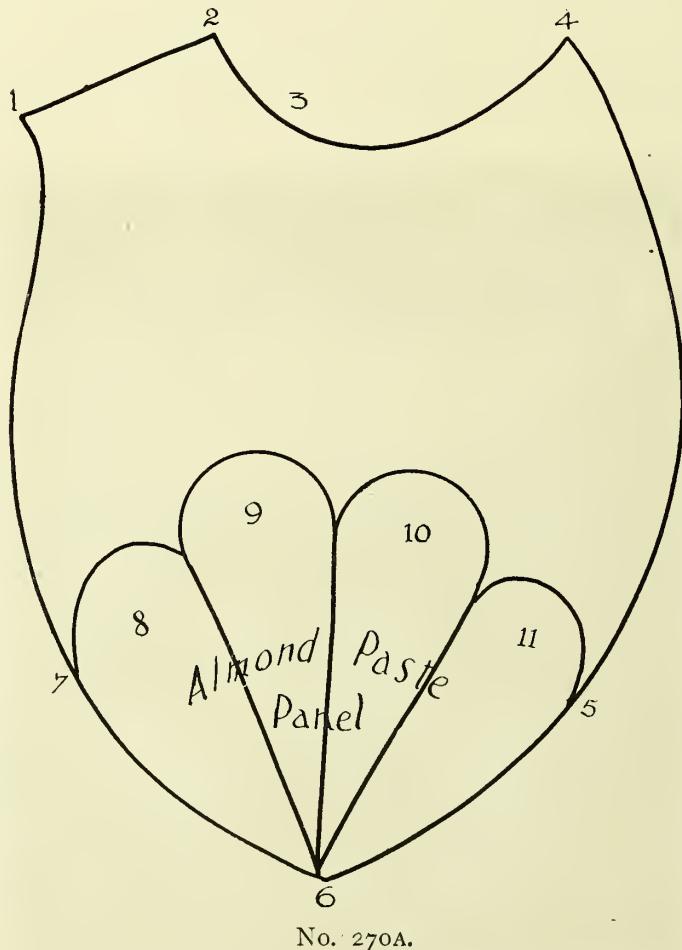
No. 270.—GATEAU ESCUTCHEON. (24).

Use the same shape and quality of Genoese as for No. 247. Split, sprinkle, mask, and sandwich in the same way. Decorate with almond paste, small-pointed silver lace edging,

All about Gateaux and Dessert Cakes

four long diamonds of angelica, half of a glacé cherry, ivory-coloured fondant and coffee-cream colour, and chocolate-coloured royal icing, as follows :—

Pin the almond paste $\frac{1}{8}$ in. thick and cut out to the shape shown on the line drawing No. 270A, using a cardboard pattern as a templet. Mask the panel with the ivory fondant, trim the edges free from any overrunning sugar, and at once set in position. From 2 to 4, from 4 to 5, from 5 to 6, and from 7 to 6 border the gateau with a coarse roped line. Along the inner edge of this roped line run a coarse plain line, not quite meeting at 5. Inside these lines, from 2 to 4 and from 4 to 5, run medium plain lines and fine chocolate lines, a little spaced, and overpipe the coarse plain line with a fine plain line. Cut short lengths of the silver lace, snip between the points, and bend round the four arched tops of the almond



No. 270A.

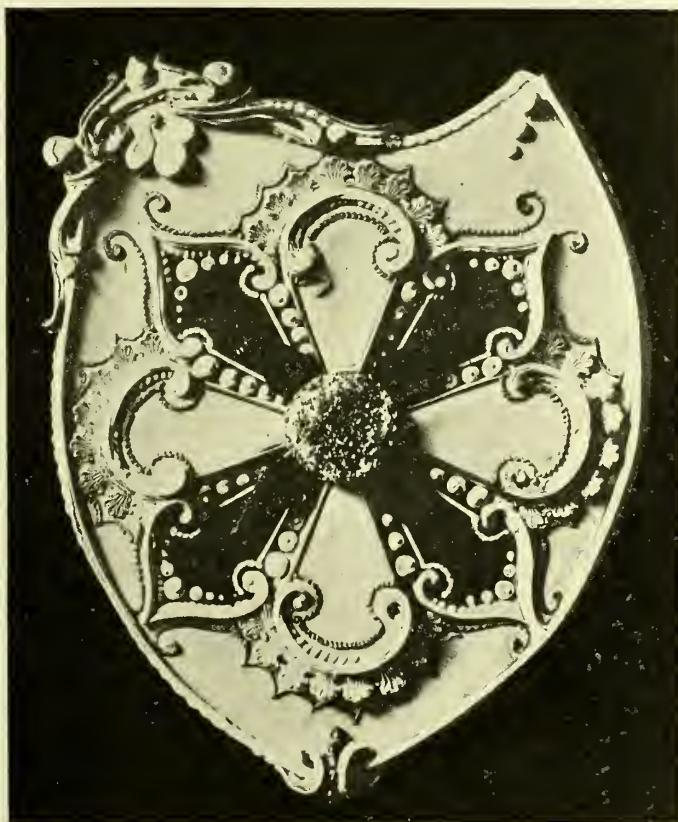
paste panel, sloping upward and outward, setting them in position on a medium-sized roped line at the base.

With a fine pipe run three straight lines, dividing the spaces marked 8, 9, 10, and 11. On each side of these lines again fine plain lines, and also finer chocolate lines, thus making sets of fine lines except at the curved outer sides of 8 and 11, where the sets will only be in pairs. Along the arched sides pipe small C shapes with incurved ends not quite meeting, twice overpiped with medium and fine lines and finer chocolate lines, the whole on a

Gateaux to sell at 1/6, 2/- and 2/6

small star pipe base. Outside the C shapes, on the lace edging, pipe small bulbs, edged on their outer sides with chocolate loops. Inside the C shapes pipe rows of very small chocolate bulbs, curved in the shape of the C shapes and graduating from the middle, right and left. Between the heads of the C shapes, along the central straight lines, pipe rows of bulbs graduating inwards as shown, and at the outer end in each case a spear point bulb. Outside the silver edging on the gateau top fine scallop work in chocolate should outline the lace points, and tiny chocolate bulbs should be set between the loops.

From 1 to 7 and from 1 to 3 fine overpiped scrolls should be set on a small star pipe base, the curled ends being lifted by overpiping into prominence. Between the spreading scrolls rows of small graduated bulbs in chocolate must be piped. On the inner sides of the scrolls the outline must be followed in broken roped lines, and inside these again with fine roped chocolate lines. From the end of the latter at 3 fine roped looped lines must be carried to 4 and thence to 5. At 1 set a large plain bulb. At 6 set the half glacé cherry, and from this, pointing upwards, the four diamonds of angelica. All the piping, except where specifically mentioned as being in chocolate, must be in coffee-cream colour.



No. 271.

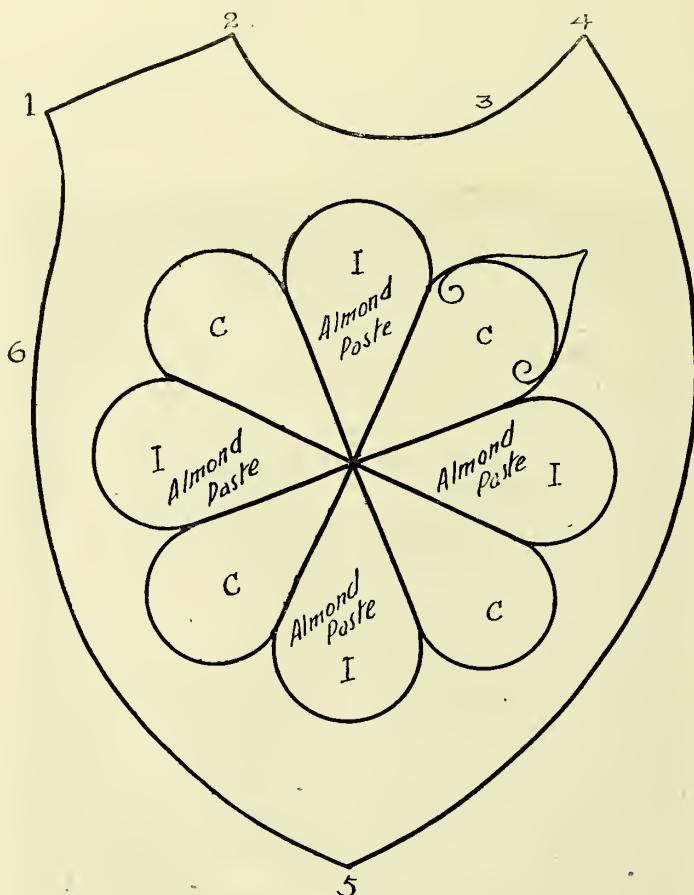
No. 271.—GATEAU ESCUTCHEON. (22).

Use the same shape and quality of Genoese as for No. 247. Split, sprinkle, sandwich and mask in the same way. Decorate with almond paste, silver lace edging a yellow brochette or a small round of glacé apricot, four diamonds of angelica, ivory-coloured

All about Gateaux and Dessert Cakes

fondant, chocolate fondant, and coffee-cream colour and chocolate-coloured royal icing as follows :—

Pin the almond paste $\frac{1}{8}$ in. thick and cut into a shape representing half the form shown on the line drawing No. 271A, using a cardboard pattern as a templet. Mask with ivory-coloured fondant, and when set carefully trim away any sugar that has run over the edges. With a sharp thin knife, slightly damp, divide into four equal-sized pieces, and carefully set these on the gateau top to represent the four pieces marked I on the line drawing. This should thus represent the form, although not exactly the shape, of a Maltese cross.



No. 271A.

When the cross is set in position, with a medium-sized plain pipe outline the points of the other four spaces, with two lines meeting in minaret form at the points, as shown in one space on the line drawing, but without the incurved ends there shown. Fill in the four spaces (C) when the points are outlined with chocolate fondant. When set, overpipe the roped lines with plain lines, well incurving the ends as shown on to the chocolate. Edge the sides with rows of plain bulbs, graduating inwards, and set smaller bulbs inside the minaret points, graduating right and left from the middle. Inside the side bulbs run fine roped lines, curling the ends round the rounded ends of minaret points. Cut short

Gateaux to sell at 1/6, 2/- and 2/6

lengths of silver lace, snip and bend round the rounded sides of the almond paste. Edge the sides of the almond paste cross pieces with fine plain chocolate lines, border the rounded edges with fine plain roped lines, overpipe these with plain lines in C shape, well rounding the ends, and then carry the fine chocolate lines in fine ropes round the curled ends and along the insides of the C shapes.

Outline the minaret points with fine roped chocolate lines, the points being curved to right and left of the minaret points. Continue these fine chocolate lines in wide loops, points outward, round the outline of the silver lace. Border the gateau edge from 2 to 4, from 4 to 5, and from 1 to 5 with coarse roped lines, and overpipe with medium and then fine lines. At the point at 5 bridge the border with a long-drawn stroke and overpipe edges to both left and right in C and reversed C shape as shown, with a row of graduated bulbs in chocolate across the bridge.

From 1 to 6 and from 1 to 3 long wide right and left hand overpiped scrolls must be piped, starting from a wide C shape between 1 and 2, the top line of the overpiping being in chocolate, and the rows of small graduated bulbs between the scrolls being the same colour as the scrolls—*i.e.*, coffee cream. From the point at 4 run four graduated bulbs inwards across the corner. In the centre of the cross set the brochette, and underneath, extending over the chocolate shapes, the diamonds of angelica.

This design, which is the last of this set, is a very effective one, but it is essential that the cross-shape pieces shall be very true in form and accurately set.

TENNIS CAKES.

It will probably be a surprise to many members of the present-day trade to be told that when tennis cakes were first introduced their form was round, and that the present more or less rectangular form, approximating (not very accurately) on its surface to the shape of a tennis court, was a slow evolution. It is an open question even now which is the best shape, the cubic rectangular, in which all lines are right angles, or the more general one, in which only the top and bottom lines are at right angles, and the side ones more or less acute. The latter shape, the cakes being baked in tins that are smaller at the bottom than at the top, makes larger-looking cakes for a given weight, but it has the objection from the consumer's point of view that the almond paste covers a larger area than the cake, and the cut slices are not symmetrical. This objection has been so often raised that it may be a possible factor in maintaining or decreasing the popularity of the cake.

The decision as to form must, however, rest with the individual maker. If the right angle lines are preferred, the tins to make cakes 6 in. long by 4 in. broad should be of that measurement at the bottom, and $\frac{1}{4}$ in. longer and wider only at the top, just sufficient to allow for top shrinkage. The tins are best papered with linings cut to correct size for bottoms and sides, a V-shaped piece being cut from each corner, so that sides and ends slightly overlap. Each tin should be lined with two papers, the outer one being stripped off before finishing the cakes.

A point to be considered is that cakes baked in acutely sloping tins are certain to break on top more than those baked in tins with approximately perpendicular sides. The best size for tennis cakes when finished is something under 2 lbs. to sell at 2s. each, but as this may be too high a price for some confectioners, below are given two formulae, and although the better one is recommended, both at their respective price will give satisfaction.

All about Gateaux and Dessert Cakes

TENNIS CAKE MIXTURE No. 1.

2 lbs. fine butter (washed to remove superfluous salt)	1½ lbs. fine sultanas
2 lbs. fine hard grain caster sugar	½ lb. fine Vostizza currants
2½ lbs. eggs (weighed in the shells)	1 lb. small bright glacé cherries
2½ lbs. soft flour	¾ lb. finely shredded citron
¼ lb. ground sweet almonds	¼ lb. filleted almonds
	Zest and juice of one orange

Zest only of one lemon.

Beat up the butter and sugar with the orange zest and strained juice and the lemon zest until very light and free; add the eggs, a few at a time, and beat well in. In cold weather warm the eggs a little, and should any evidence of curdling appear whilst the eggs are being added, slightly warm the butter, so that it retains its soft glossiness. When all the eggs are in stir in the ground almonds, then the well-sifted flour, and last of all the fruit. Unless cherries are dry and free from syrup they should be steamed in a covered hair sieve over boiling water, and cooled and dried before using, as the superfluous sugar or syrup on them generally discolours the cakes, and very often carries the cherries to the bottom.

TENNIS CAKE MIXTURE No. 2.

2 lbs. fine butter	½ lb. finely shredded orange peel
2 lbs. fine hard caster sugar	½ lb. bright small glacé cherries
2½ lbs. eggs (weighed in the shells)	5 drops essence (not oil) of almond
3 lbs. flour (2½ lbs. soft and ½ lb. patent)	Zest of one lemon
2 lbs. fine currants	Zest and juice of one orange
1 lb. fine sultanas	¼ pint of new milk

PATENT FLOUR (GIVEN ABOVE).

8 lbs. soft white flour	1 oz. bicarbonate of soda
2 ozs. cream of tartar	Well sifted together:

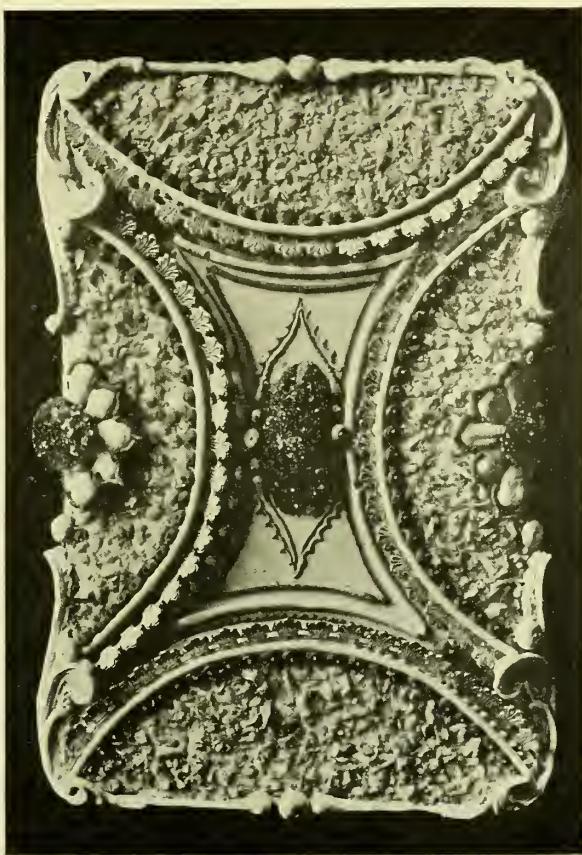
Make this mixture in the same way as the previous one, adding the milk after the flour, but before the fruit. Scale the cakes into the prepared tins, 1-6 oz. each, and set the tins fairly close together on a papered baking sheet. Bake in oven at 340 deg. F. If the cakes be set more widely apart or in a hotter oven they will not be so flat on top, and may need to be cut before finishing. Cutting is wasteful, and must be avoided if possible. When cold, lightly run a little apricot conserve all over the tops, and shape 6-oz. pieces of almond paste to fit. Rub both edges and top quite smooth and flat. Coat the top only with a very thin layer of hot highly-boiled apricot. Allow to set before covering with fondant as directed.

No. 272.—TENNIS CAKE. (1).

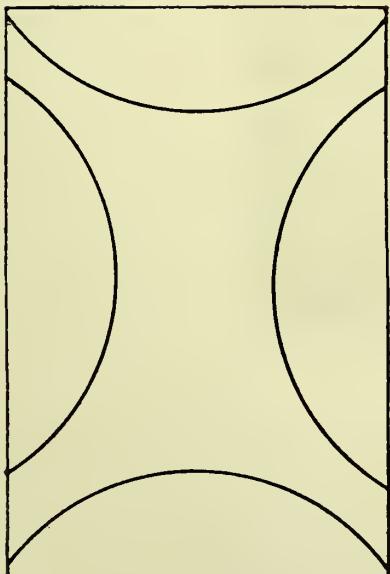
Glacé the top with pale green fondant flavoured with kirsch. When set, mark with a plain round cutter 4½ in. in diameter, a section of a circle at each end, from corner to corner, and with the same cutter a similar section at each side, the ends of the side sections being 1 in. from each corner.

Cover the marked lines with roped lines of very pale royal icing. Outline the roped lines on the inner sides with very fine roped lines in chocolate-coloured royal icing, a little spaced. Inside these medium-sized plain lines in green, and again inside very fine plain chocolate lines, both spaced. From the corners of the green lines run small chocolate

Gateaux to sell at 1/6, 2/- and 2/6



No. 272.



No. 272A.

bulbs, graduating outwards. In the centre of the line-framed panel set a small ellipse of green chinois. Outline the two ends of the chinois with minaret points, first in fine plain lines and then with fine scallops, joining the minaret points at the sides with three small bulbs at each side, all in green.

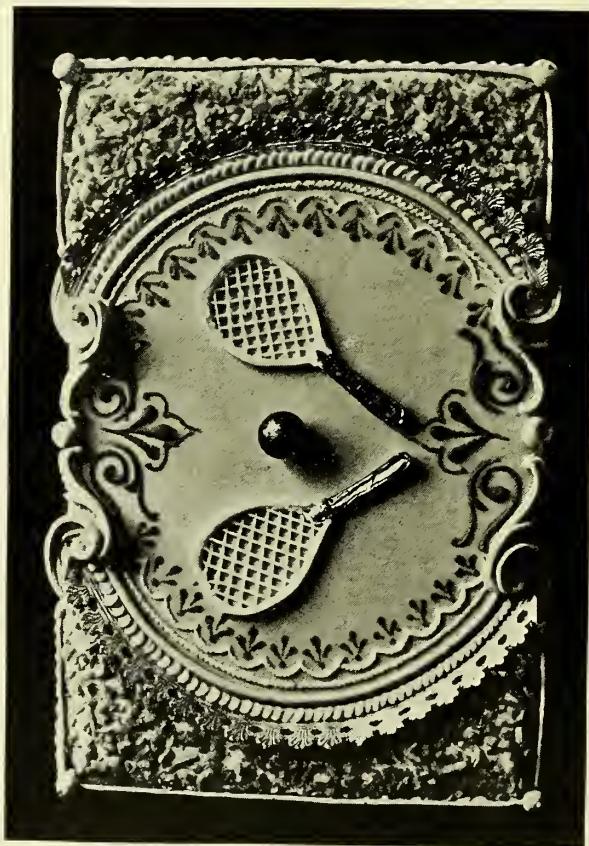
Cut lengths of silver lace and bend round the circular sections, with the under-sides set in the roped lines. Fill in each of the four spaces with pale green fondant, using a paper cornet for the purpose, and sprinkle each one whilst still unset with finely-chopped pistachio kernels. Cover the joins of the silver lace by piping over the roped lines with other roped lines, and overpipe these with medium-sized plain lines, both in green. Inside these lines pipe rows of small chocolate bulbs. On the edge of the side spaces pipe fine pear-shaped bulbs in plume form, the points meeting on the edge. Cover the points to each set with a very small circle of green chinois. Edge the larger

All about Gateaux and Dessert Cakes

sides of the pear shapes with small minaret points in chocolate. Rope the two ends of the cake with medium lines in green, and in the middle of each line set a large bulb, with a pear shape to right and left, all in green. Along the side spaces, spaced from the middle plumes, pipe and overpipe in green, wide scrolls on a small star pipe base, running down to the corners and extending round them on to the ends. Between the scrolls set small green bulbs, and between the ends of the scrolls and the plumes graduated bulbs in green to meet the plumes.

No. 273.—TENNIS CAKE (2).

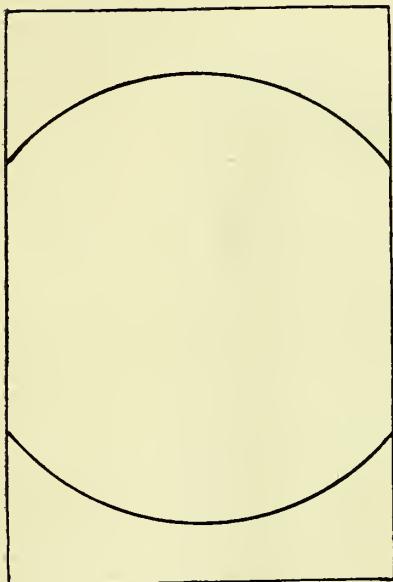
Glacé the top with pale green fondant flavoured with kirsch. When set, mark at each end with a plain round cutter $4\frac{1}{2}$ in. in diameter a section of a circle, extending inwards rather more than $\frac{1}{2}$ in.



No. 273.

Cover the marked lines with medium-sized roped lines in very pale green royal icing and at once fill in the outlined spaces with pale green fondant, sprinkling finely-chopped pistachio kernels on the fondant whilst still unset. Cut two lengths of silver lace and bend round the circular lines, sloping upwards towards the fondant. Along the lower edges of the silver lace pipe rather coarse roped lines, outside these medium-sized plain lines, then very fine roped lines, then very fine roped looped lines, points outward, all in green.

Gateaux to sell at 1/6, 2/- and 2/6



No. 273A.

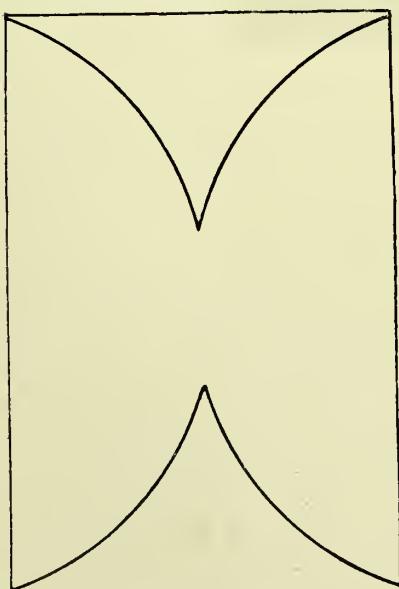
Facing each small loop pipe in chocolate very small three-stroke plumes, with a tiny bulb at the base of each. Connect the two sets of lines by piping in the two side spaces tiny right and left hand scrolls, with between each a small three-stroke plume, all in chocolate, the plumes being outlined with fine chocolate lines.

In the centre of the cake place a $\frac{1}{4}$ in. round golden dragée or a round white comfit, gilded, and on each side set at an angle a small tennis bat in white, the handles being touched with a little gold paint. On the cake edges the two side spaces must be filled in with overpiped right and left hand scrolls in green, the base being run in with a small star tube and the overpiping with a plain pipe. A medium-sized green bulb must divide the right and left hand scrolls. The rest of the gateau edges must be roped in green with a medium-sized pipe, overlined on the inner edges with plain line and a medium-sized bulb set at each corner.

No. 274.—TENNIS CAKE (3).

Mask the top with pale green fondant flavoured with kirsch. When set, with a cardboard pattern used as a templet, mark out the two end spaces as shown on line drawing No. 274A. The pattern should be the width of the cake (4 ins.) and $2\frac{1}{2}$ ins. from the straight edge to the point, with curving sides as shown. Overpipe the marked lines in roped lines, meeting at the points, and at once fill in the spaces with pale green fondant and sprinkle finely-chopped pistachio kernels on the fondant before it becomes cased on the surface.

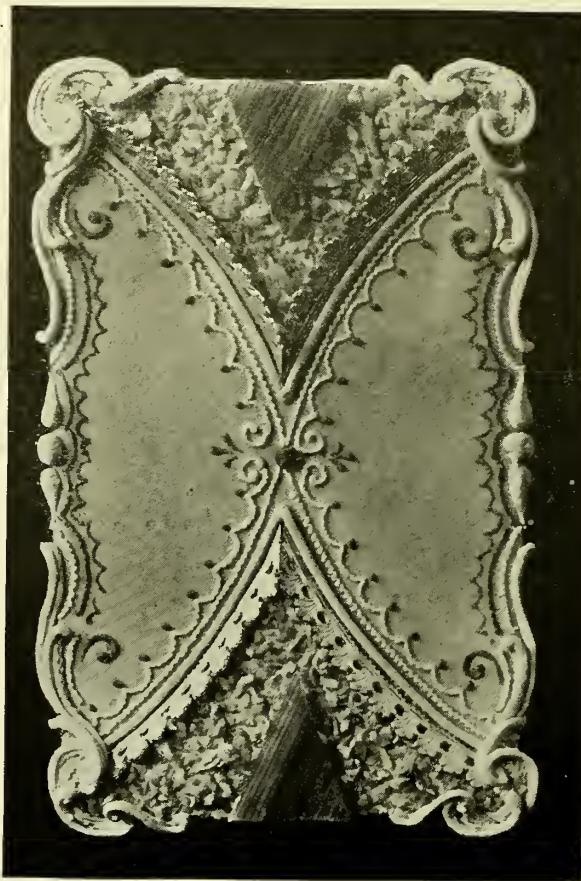
Cut short lengths of silver lace paper and bend along the curved sides, sloping towards the fondant covered spaces. Cut the ends to an acute mitre where they meet at the points, and press into position. Along the base of the silver lace run in green medium-sized plain green lines, and outside these very fine roped lines and very fine looped lines, the plain lines meeting in points, the fine roped lines all meeting in the centre, and the fine looped lines curling outwards just short of meeting. Between the curved ends of the looped lines set tiny three-stroke plumes in chocolate and also chocolate dots at each loop point, and a small chocolate bulb in the centre where the fine roped lines meet. On each end space set a large flat triangular-shaped piece of angelica. At each corner pipe in green on a small star pipe base a C shape, and overpiped scrolls the same colour to right and left along the edges of the cake. These scrolls, which do not meet by 1 in. on the ends and $1\frac{1}{2}$ in. at the sides, are divided in each case with a central bulb and two spear points to right and left. Inside the scrolls on the sides their form is



No. 274A

All about Gateaux and Dessert Cakes

to be outlined, first with small detached roped lines in green, and after with connected finely-rope lines in chocolate and fine chocolate scallop work, points inward.



No. 275.

The whole of the piped decoration is in pale green-coloured and chocolate-coloured royal icing.

No. 275.—TENNIS CAKE (4).

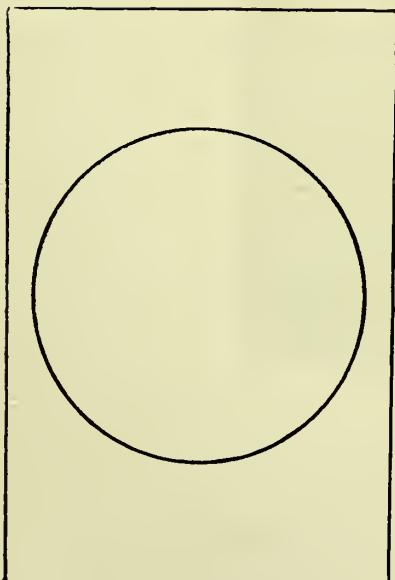
Mask the top of the cake with very pale green fondant flavoured with kirsch. When set mark a circle in the centre with a plain round cutter 3 ins. in diameter. Run a fine roped line along the marked line, fill in the circle with pale green fondant, and at once sprinkle finely-chopped pistachio nuts on the unset fondant. Mark the circle on the outside into eight equal-sized spaces, and with a fine star pipe run in green royal icing eight small waved loops, the ends not quite meeting. Outside the loops, spaced, run also in green medium-sized roped loops, the ends just meeting. Outside these very fine roped loops, spaced, also in green, and outside these fine scallop work in chocolate, points outward, with tiny green spear points in each loop.

In the spaces between the star pipe loops pipe small tassels with the star pipe, points

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No. 275.



No. 275A.

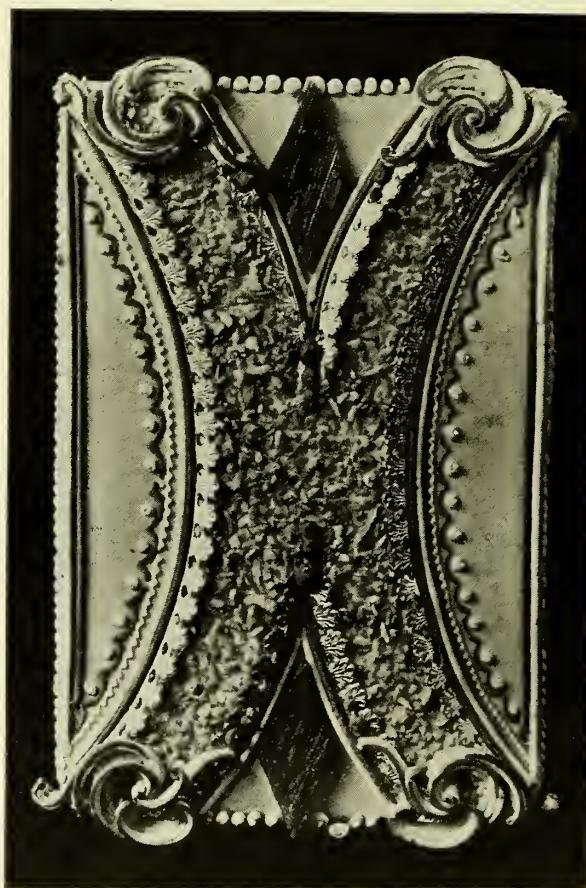
inward. Overpipe the roped loops in plain lines in green, curving the ends into C shape, and set a small bulb of green at the base of each tassel between the C shapes. Overpipe the C shapes in fine plain lines with chocolate in an S and a reversed S shape to each C shape, the curled ends extending outwards in the middle of each C shape thus . Overpipe the tassels with small three-stroke plumes in chocolate, and set a small chocolate bulb on top of the green bulb. Border the ends and the end parts of each side with medium-sized roped lines in green. Along the inside of these roped lines run first a medium-sized and then a very fine plain line, both in green, and inside these a fine plain chocolate line and a very fine chocolate scalloped line. In the middle of each end border pipe a chocolate bulb, and a chocolate pear shape to right and left of it.

All about Gateaux and Dessert Cakes

At each corner pipe on a star pipe base a two-stroke plume in green, overpiped in plain line scrolls extending to right and left, and again overpiped in very fine chocolate lines. At the sides, where the break of the bordering roped line occurs, pipe small scrolls to meet the corner scrolls, first in green and then overpiped in chocolate, and with a small chocolate bulb between each set.

No. 276.—TENNIS CAKE (5)

Mask the top of the cake with very pale green fondant flavoured with kirsch. When set mark the curved shape X with a cardboard pattern used as a templet. Outline the marked lines with fine roped lines of very pale green royal icing, and fill in the shape with pale green fondant, using a paper cornet for the prupose. Sprinkle the fondant shape



No. 276.

with finely-chopped pistachio nuts before the surface becomes cased. Cut two long and two short lengths of silver edging and bend along the outer and inner edges of the X, sloping upward and inward in each case. At the base of the silver edging run in each case a medium-sized roped line in green to fix the lace, and outside a medium-sized plain line, also in green. Inside the plain line, on top of the roped line, run a medium-sized

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plain line in chocolate. Outside the plain green line on each long outer line run a fine roped line in green and a fine roped looped line in chocolate, both spaced, the points of the chocolate lines outward, and with small green bulbs in the chocolate loops. Rope the two long sides of the cake rather coarsely in green, on the inner edge of the rope run a medium-sized plain line in green, and inside a fine plain line in chocolate. Where the chocolate lines meet at the inner points or crutches of the X run rows of three chocolate bulbs, graduating inwards. In each crutch set a large diamond of angelica, and on the cake edge pipe rows of bulbs in green, graduating to right and left from the middle.

At the base of each leg of the X, pipe C scrolls, set at an angle across the foot, piped on a small star pipe base in green, overpiped in plain line in both green and chocolate, the overpiping lines broken and overlapping, and with extending scrolls down to the outer end of the foot and up on the inside edge, in each case following in curves from the curves of the C.

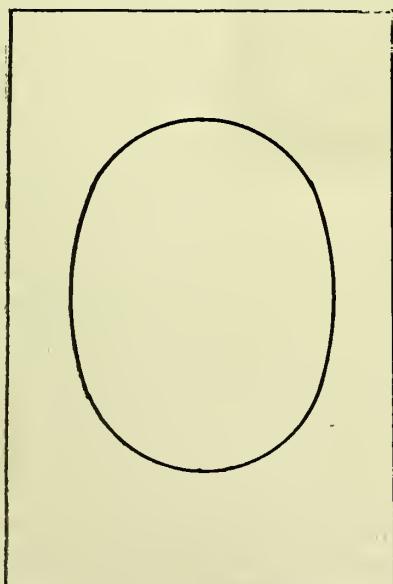
No. 276A.

No. 277.—TENNIS CAKE (6).

Mask the top of the cake with pale green-coloured fondant flavoured with kirsch. When set mark an ellipse in the middle, using a cardboard pattern as a templet. Cover the marked-out lines with a medium-sized roped line in very pale green royal icing, and at once re-mask the outer edges of the cake top with pale green fondant, using a paper cornet for the purpose.

Sprinkle finely-chopped pistachio nuts on the fondant before the surface becomes cased. The ellipse shaped centre will then form a central depression, which will be accentuated by the fruit decoration. Cut two lengths of silver lace edging, snip the small scallops partly through and bend into position, sloping upwards and outwards. Along the base of the lace pipe a medium-sized roped line in green, and a fine plain green line along its outer edge. Inside these lines pipe in chocolate a very fine scalloped edging, the points outward, and very tiny dots facing each loop.

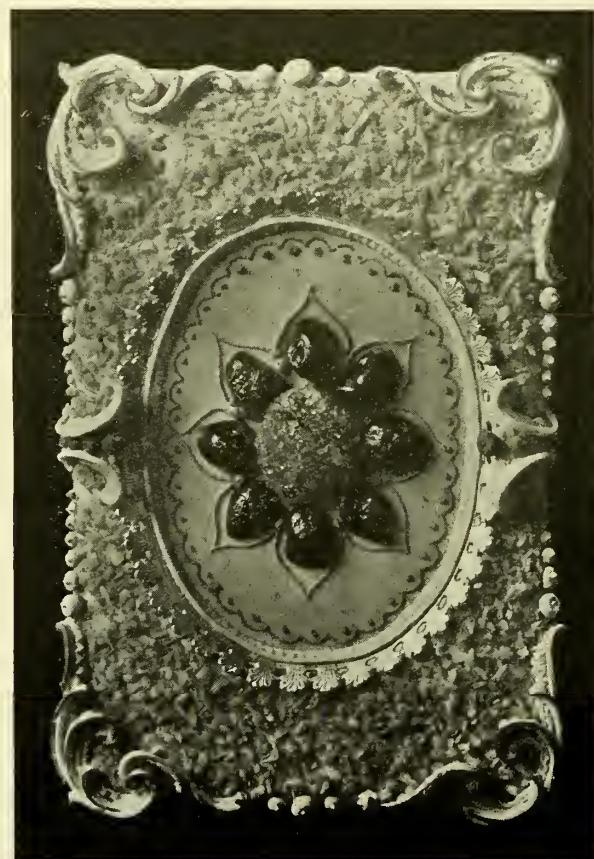
In the centre of the panel set a 1-in. round of green chinois, surrounded with eight small fillets of bright glacé cherries, each piece pinched into ellipse shape. Border the outer edges of the cherry fillets with very fine green lines in minaret shape, and with a small green bulb between them where the lines start. At the sides of the ellipse, with a small star tube of green sugar bridge from the edge of the lace to the edge of the cake,



No. 277A.

All about Gateaux and Dessert Cakes

and on the right and left edges of this bridge, pipe and overpipe upstanding C shapes as shown, with rows of graduated bulbs across the bridge between the side C shapes. At each corner pipe on a small star pipe base overpiped C shapes in green, broken and overlapped in the curve, and with side scrolls extending to right and left, and finished by over-



No. 277

piping in fine chocolate lines. Between the side scrolls on the ends set three bulbs in green, the larger in the middle. At the ends of the side scrolls, on the sides, run rows of green bulbs, graduated towards the overpiped bridges.

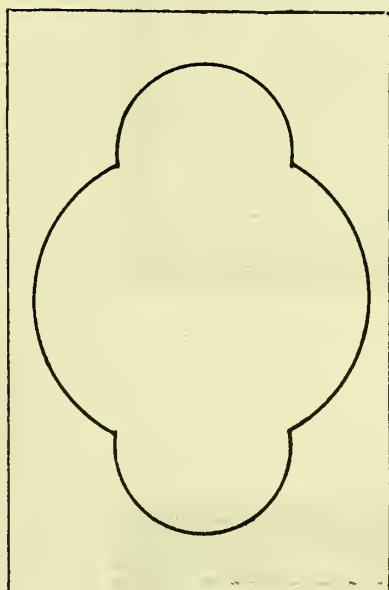
There is very little work on this cake ; it is very simple, but the ellipse shape must be true in form and the corner pieces lifted well into prominence.

No. 278.—TENNIS CAKE (7).

Mask the top of the cake with the almond paste and the hot highly-boiled apricot conserve, and then coat with very pale green fondant, reaching to the edges only. Fold a piece of stiff paper into four, mark, and cut out, so that when opened you have the shape and size relatively as shown on the line drawing No. 278A. Use this as a templet to mark the lines of the shape on top of the glacé cake. Outline the shape with slightly

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waved lines of very pale royal icing with a small finely-cut star tube. The lines must not quite meet, and must be tapered at each end. With a paper cornet filled with pale green fondant cover the whole of the space outside the waved lines, and at once sprinkle with finely-chopped pistachio nuts. On the inner panel outline the waved lines with fine roped lines, spaced, in green royal icing. In the inner space set back to back two eighths of a bright green chinois, $\frac{1}{4}$ in. apart, and between them as shown other two eighths, from which the pulp has been removed, so that they will lie flat in pointed ellipse form. With a fine plain pipe of green run small long five-stroke plumes on the inner ends of the ellipse shapes, with a small bulb at the base of each and a larger bulb between the two. Outline the other points of the ellipse shapes with fine minaret points, from their base carry small C scrolls, curling round the points of the outer pieces of chinois, and connect the curled ends with at each side three bulbs, the larger in the middle.



No. 278.

Outline the minaret points with small wide recumbent C scrolls in chocolate-coloured royal icing, and between these shapes and the fine roped green lines rows of chocolate bulbs, graduating from the middle, right and left. Along the inside of the fine roped lines, in the side curves, run very fine roped chocolate lines, a little spaced, and inside these fine scallop work in chocolate. Both these lines must afterwards be carried round the small bulbs that will divide the waved curved lines when they are overpiped as follows :—

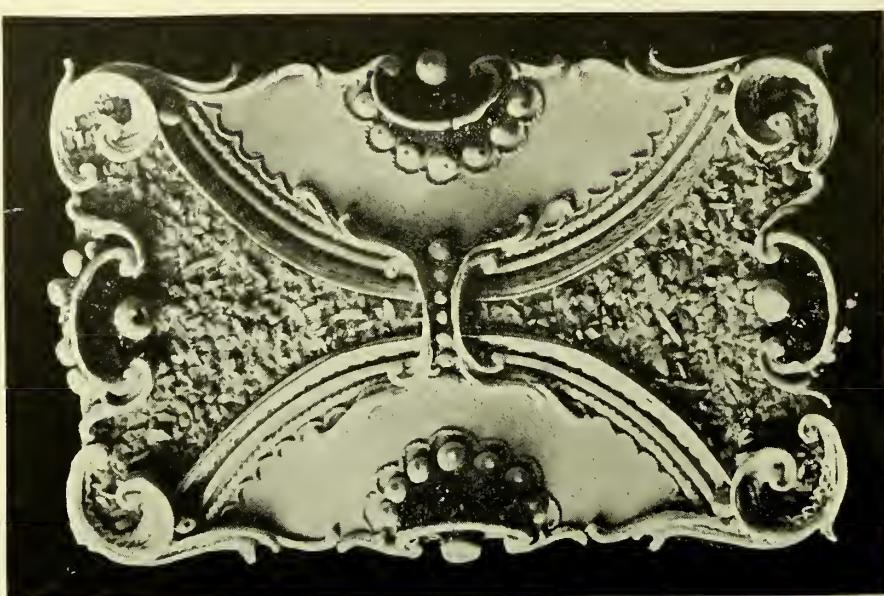
Overpipe the waved lines in green, first with a medium-sized plain line with the ends incurved, then with the same pipe in two separate S shapes, starting at the incurved ends and carrying the other ends of the S outwards over the fondant at the middle of the curves. These S shapes must again be overpiped with fine lines, and at either end small C shapes must break the lines of the S shapes. Between the outcurved ends of the S

shapes a small pear-shaped bulb must be set, also in green, and between the incurved ends of the loops a small tassel with the star pipe must point inward, and on each tassel a small three-stroke plume must be overpiped and a bulb set at the base, all in green. Each corner of the cake must be piped with inner and outer C shapes, overpiped on a small star pipe base, with long overpiped S scrolls extending right and left along the sides and ends, and the inner C shape must be broken with a small overpiped S scroll extending across the C on to the extreme corner point of the cake. At the ends the S scrolls must be connected with three medium-sized bulbs, and along the sides rows of bulbs must graduate from the ends of the S scrolls and almost meet the row from the other end. All the piping, except the fine work on the inner panel that is given in chocolate, must be in green royal icing.

No. 279.—TENNIS CAKE (8).

Having coated the top of the coke with almond paste and hot highly-boiled apricot conserve as directed, glacé the top with very pale pink fondant flavoured with rose. Decorate with very pale green-coloured fondant flavoured with kirsch, a half of a yellow

All about Gateaux and Dessert Cakes



No. 279.



No. 278.

Gateaux to sell at 1/6, 2/- and 2/6

chinois cut into four sections, finely-chopped pistachio nuts, a little gold paint, and royal icing tinted a much paler green than the fondant, as follows :—

With a plain round cutter 5 in. in diameter mark two sections of a circle as shown on the line drawing No. 279A. These lines should be barely $\frac{3}{4}$ in. distant at their nearest curves. With a very small finely-cut star tube run a slightly waved line along each marked line. Fill in the space between the two lines with the pale green fondant, and at once sprinkle the chopped pistachios on the surface. Along the top of each waved line run first a medium-sized plain line, and then overpipe with a very fine plain line. Outside the waved lines run a medium-sized plain line, a little spaced, and then a fine roped line, also spaced, and outside this a fine scalloped line, points outward. Bridge the two waved lines at their nearest curves with a small zigzag arch with the small star pipe, and when

set carefully paint the surface with the gold paint. On each outside edge pipe and overpipe a C shape, with overpiped S scrolls at each side, running down to the pink panels as shown. Across the middle of the arch small bulbs graduating inwards to the middle from both sides.

On the outside edge of each side panel set one of the sections of chinois, flat side outward, and on each end of the cake another section, the rounded edge outward. Along the rounded edge of each section set a row of bulbs, graduating a little from the middle. The bulbs on the side panels will thus be inside, and on the ends will be outside the fruit. Along the upper edge of each section of fruit pipe and overpipe a C shape with well incurved ends, and at the middle of the flat edge a large bulb. The graduated bulbs on the side panels must be outlined with fine roped loops.

Across the angle of each corner of the cake pipe and overpipe a large C shape on a small star pipe base, with small overpiped scrolls carried from

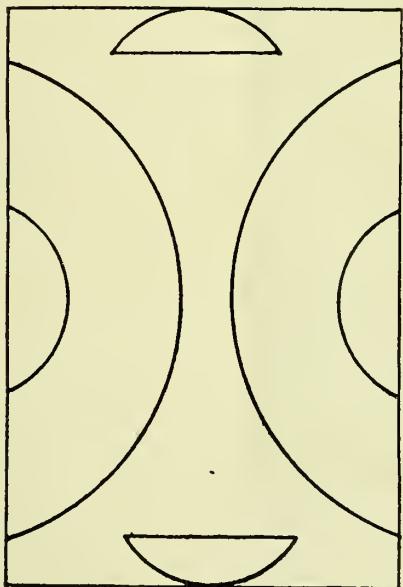
them in broken S shapes to meet the incurved ends of the C shapes on the chinois, and longer overpiped S scrolls along the sides to meet smaller overpiped S scrolls that branch out from the incurved ends of the C shapes there.

This design is a very simple but effective one, the contrast of pale colours being very pleasing.

No. 280.—TENNIS CAKE (9)

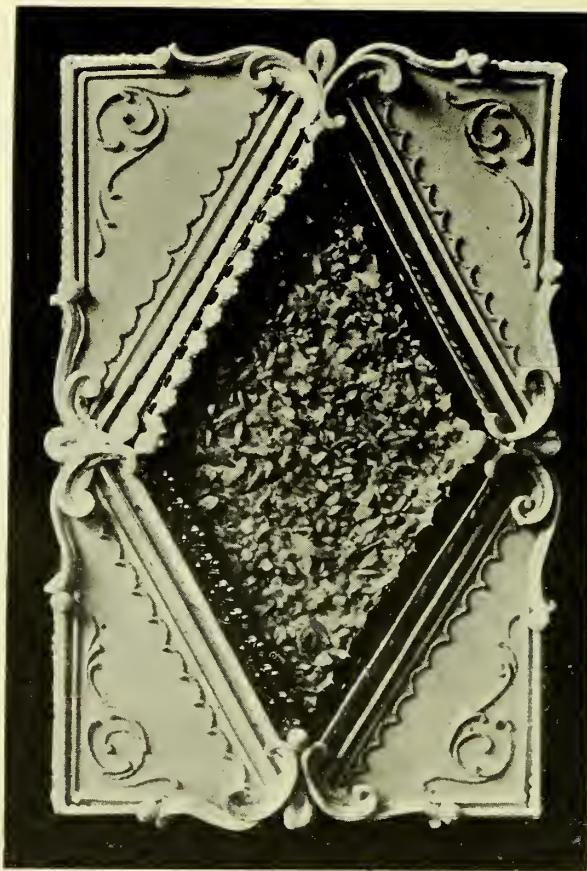
Almond ice and glacé the cake as for No. 279, using the pale pink rose-flavoured fondant. Decorate with pale green fondant flavoured with kirsch, finely-chopped pistachio nuts, gold lace paper edging, and royal icing a paler green than the fondant, as follows :—

Mark the four points as shown on line drawing No. 280A $\frac{1}{2}$ in. from the middle of the side edges and $\frac{1}{4}$ in. from the middle of the ends. From the marked points to points run fine straight lines, and, using these as a guide, run with a very fine star pipe slightly waved lines, meeting at the points. Fill in this diamond shape with the pale green fondant, and sprinkle the surface with the chopped pistachio. Cut four short pieces of the gold lace, mitre the corners to fit when turned inwards, run a medium-sized roped line along the

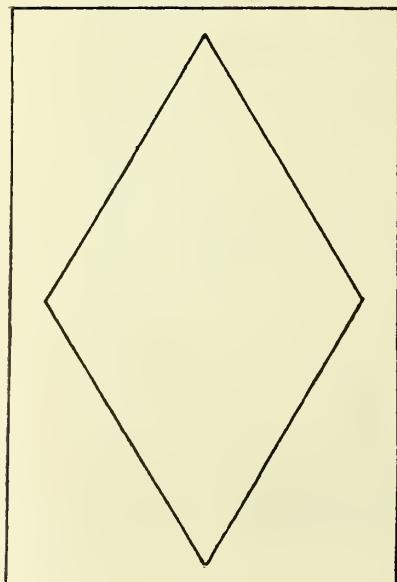


No. 279A.

All about Gateaux and Dessert Cakes



No. 280.



No. 280A.

inside top edge of the waved lines, and set the lengths of gold lace outside of these at an upward and inward slope as shown. Along the lower edge of the lace paper, on the outside edges of the waved lines, run medium-sized roped lines to form an edging and to hide the lower edges of the lace paper. Along the top of these roped lines overpipe with very fine plain lines, meeting at the corners. Outside the diamond-shaped panel, on the flat, run on each of the four sides a medium-sized plain line overpiped with a fine line, a fine plain line, and a small roped scalloped edge all a little spaced.

At each corner of the cake, on the edge, run a medium-sized roped line $1\frac{3}{4}$ in. along the sides and 1 in. along the ends from the corners, and inside these roped lines plain fine lines the same length and a little spaced. In each corner, inside these lines, run small fine C scrolls, worked up to right and left, proportionate in length to the lined

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corners. The border lines have to be overpiped with medium and fine plain lines, and finished at each end with a small bulb to cover the ends of the lines, but this must not be done until the scrolls in the middle of each side and end have been put in. These scrolls are from the edges of the cake to the corners of the diamond-shaped panel, and consist of two C shapes, back to back, not quite meeting, and with a pear-shaped tassel between, and with wide overpiped S scrolls to right and left. To make these C shapes symmetrical, the base is piped with a small star tube, starting from wide right and left at the bottom and tapering off to a fine point when half the C shape is made, thus giving a raised bottom base for the lower ends of the C shapes, the top ends having already a higher base on the diamond points. When these are finished a small bulb should be set between the upper outcurved ends of the double C shapes.

No. 281.—TENNIS CAKE (10).

Mask the top of the cake as before described with almond paste and hot thin highly-boiled apricot conserve, and over these glacé with pale pink fondant flavoured with rose.



No. 281.

When set, mark a dividing line across the top of the cake from side to side with the edge of a palette-knife, and decorate with pale green fondant flavoured with kirsch, two one-

All about Gateaux and Dessert Cakes

eighth sections of green chinois, three one-eighth sections of yellow chinois, gold lace paper, finely-chopped pistachio nuts, and pale green royal icing, as follows :—

Across the marked line pipe a slightly waved line with a small finely-cut star tube. On one side of this line cover half of the top surface with the pale green fondant, using a paper cornet for the purpose. At once sprinkle the surface with the chopped pistachio nuts, and trim away any sugar that may have run over the edges. With a medium-sized pipe run a roped line along the three sides of the pink glacé portion, cut three short lengths of gold lace paper, mitre the corners and set them on the roped lines, slanting upward and outward. Along the inner edges of the lace paper (on the paper) run fine roped looped lines, points outward, and between each loop a small bulb. Border the inner edges with medium-sized plain lines, and inside them fine plain lines, a little spaced. In the two end corners pipe small three-stroke plumes, the points meeting at the corners, a small bulb on the points and another slightly larger bulb on the joins of the medium-sized lines. Run first a medium-sized and then a fine plain line along the top of the bisecting line. Starting from this line as a base, arrange the sections of chinois in five plume form as shown, the point being yellow (the inner pulp being removed so that it may lie flat as shown), then the two green sections, and at the base the other two yellow sections, the green touching, back to back at their lower ends, the yellow not quite meeting, back to back. Pipe and overpipe the inner top edges of the two pairs, the two base ones with rather wider lines with outcurved lower ends. From the base outwards to the central point pipe a long row of bulbs, graduating from the base outwards. Between the sections pipe fine roped curved lines, and outline the centre one with a minaret point. From the middle of the end of the other half pipe on a small star pipe base an S and reversed S scroll, the large curled ends in the middle not quite meeting and the smaller ends extending to the corners. These scrolls should be broken midway with smaller C scrolls, running into the S scrolls at the corners. Between the larger curled ends pipe a three-stroke plume, with three equal-sized bulbs running from the plume points to the edge of the cake. From the corners continue S and reversed S scrolls with rows of bulbs between along the sides to within 1 in. of the bisecting line, and from this line pipe across the corners at an angle wide overpiped C scrolls to meet the ends of the S scrolls. These C scrolls must finish in curved points and be ended with bulbs where they meet the S scrolls, all these upon a small star tube base. In the two inner corners of the pink panel, under the overhanging C scrolls, pipe large plain bulbs.

This design is effective, but curious, one end being apparently larger than the other.

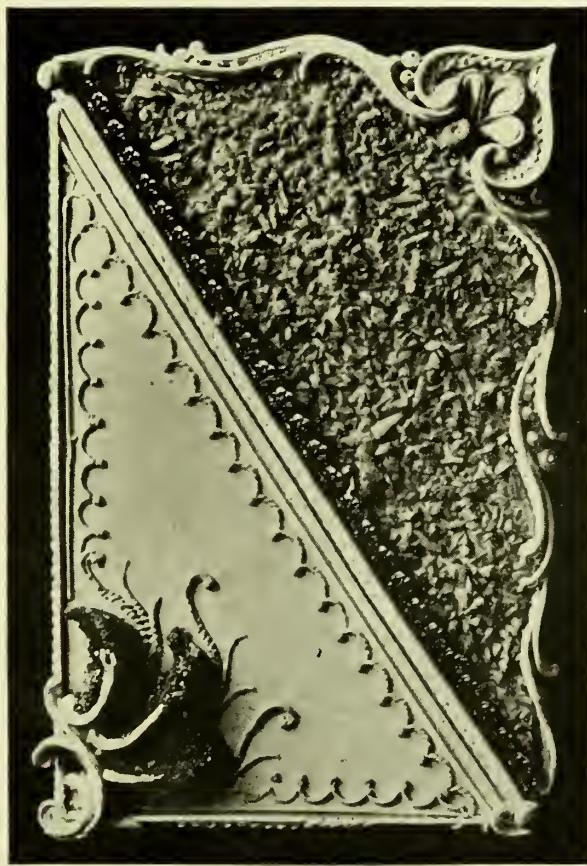
No. 282.—TENNIS CAKE (II).

Cover the top of the cake with almond paste and hot highly-boiled apricot conserve as before directed. Glacé the top with pale pink fondant flavoured with rose, and when set mark a line from corner to corner with the edge of a palette-knife. Decorate with three one-eighth sections of chinois, two yellow and one green, a strip of gold lace paper, pale green fondant flavoured with kirsch, finely-chopped pistachio kernels, and pale green royal icing, as follows :—

With a small finely-cut star pipe run a slightly waved line along the marked line, and fill in one triangular half thus marked out with the pale green fondant, at once sprinkling with the chopped pistachios. Trim off any sugar that may have run over the edges, so as to keep them as sharp as possible. On the pink panel, along the waved line, run a coarse plain line, and outside this a fine plain line, and again outside a fine widely-looped roped line, points outward, and on each point set a small bulb. All these lines are a

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little spaced. Border the long and short sides of the pink panel with medium-sized roped lines, and edge their inner sides with fine plain lines, and inside them very fine plain lines, meeting the diagonal lines at the corners. Inside these lines run wide fine roped looped lines, points outward from the lines, and with small buibs surmounting each point. These looped lines do not run into the right angle corner, but should meet the work there, and are best put in after the corner, has been finished.



No. 282.

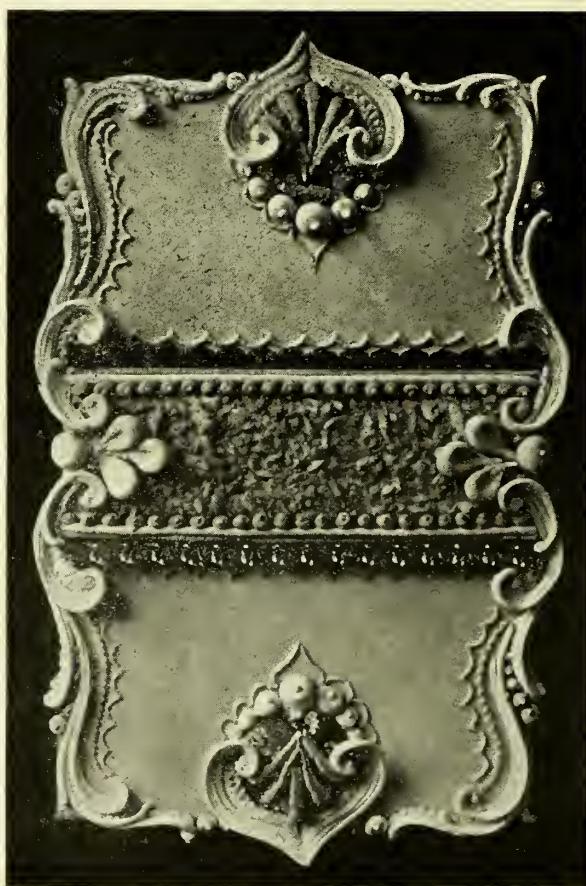
In the corner set the sections of chinois as shown, the green one in the middle. On the rounded sides pipe long roped S shapes, with shorter roped fine scrolls behind them. Across the corner set an overpiped C shape, with a smaller inside C shape from the middle to one end worked up from a small star pipe base, and with smaller S scrolls to right and left along the straight edges. In the corner facing the chinois on the other panel pipe on a star pipe base a wide heart shape with a three-stroke plume inside it as shown, and with long S and reversed S scrolls on a small star pipe base, extending from the incurved top of the heart shape along the long and short straight sides of the panel. Having overpiped these S scrolls, set rows of small bulbs graduating inwards between the wider curves. Finish each of the corners at the ends of the diagonal line by curling the ends of the scrolls around them, and setting a large bulb at each point.

All about Gateaux and Dessert Cakes

No. 283. TENNIS CAKE (12).

Cover the cake on top with almond paste and hot highly-boiled apricot conserve as before directed. Mask on top with pale pink fondant flavoured with orange. When set, decorate with two rounds cut from the opposite sides of a green chinois, pale green fondant flavoured with kirsch, two short lengths of gold lace paper, finely-chopped pistachio nuts, and pale green royal icing, as follows:—

With the edge of a palette-knife mark two parallel lines, $1\frac{1}{4}$ in. apart, across the middle of the cake top. Run coarse plain lines across the marked lines, and between them fill in with the pale green fondant, using a paper cornet for the purpose. At once sprinkle the



No. 283.

chopped pistachios on the fondant, so that they adhere before the surface is set. Along the outer edges of each parallel line run a medium-sized plain line, and set the short lengths of gold lace on the inside edge of these lines, sloping upward and outward. Outline the lace paper on each pink panel with finely-rope looped lines, points outward.

In the middle of the end side of each pink panel set the convex rounds of chinois, not quite reaching the outer edge. Outline the inner half of each round with bulbs, graduating to right and left, and outline these with fine roped loops, the larger one in the middle

Gateaux to sell at 1/6, 2/- and 2/6

having a minaret point as an edging. On the outer side half, pipe a wide heart shape on a small star pipe base, first waved, then edged with drawn strokes, and then overpiped in fine and finer plain lines, the points of the heart shapes extending over the cake edges. Inside the heart shapes long five-stroke plumes, points inward, must be piped. At the ends of the fondant ribbon pipe sets of double C shape scrolls as shown, rather wide apart, broken on the inner sides with smaller C shapes, and with wide S and reversed S scrolls extending along the sides and round the corners almost to meet the heart shapes, the small spaces between them and the heart shapes being filled in with small bulbs. All these scrolls are worked up with overpiping on a star pipe base, the depth of the scrolls toning off the farther they run from the centre. Between the incurved ends of the C shapes on the ribbon large three-stroke plumes must be set, with a large bulb at the base. The long S scrolls must be outlined on the insides with spaced roped lines, and inside these fine scallop work, points inward, both following the contour of the scrolls. Between the wider scrolls rows of small graduated bulbs must be set.



No. 284.

No. 284.—TENNIS CAKE (13).

Cover the top of the cake with a layer of almond paste, using a little apricot conserve as a less on. Rub the top and edges smooth, so that they follow the side lines of the cake at the same angle. Thinly cover the top of the almond paste with hot highly-boiled

All about Gateaux and Dessert Cakes

apricot conserve, and over this glacé the top with pale pink fondant, flavoured with orange curacao. When set, decorate with pale green fondant, flavoured with kirsch, two one-eighth sections of green chinois, a large diamond of angelica, gold lace edging, finely-chopped pistachio nuts, and pale green royal icing, as follows :—

With a plain round cutter, $4\frac{3}{4}$ in. in diameter, mark on each side a section of a circle, extending inwards $1\frac{1}{2}$ in. Along these marked lines run fine roped lines of royal icing, and fill in the two side spaces with the green fondant, using a paper cornet for the purpose, and at once sprinkle chopped pistachio nuts upon the fondant. Along the straight outside edges of the fondant, on each side, set a narrow strip of gold lace edging, sloping inwards. At the base of the gold edging run a coarse roped line, and above it on the lace edge a very fine plain line. With a finely-cut small star tube, border the curved sides of the spaces, and outside this border run a coarse plain line and a fine plain line, both a little spaced. Border the fine lines with very wide looped lines, pointing inwards to the gateau middle. Overpipe the star tube curved lines, first with a coarse plain line and afterwards with a fine plain line.

In the middle of each end set a one-eighth section of green chinois, the rounded rind side inwards, and in the gateau centre a large diamond of angelica. From the back of the chinois run with the small star tube five radial strokes, diminishing at each side from the larger middle one, and outline these with sets of two fine roped lines, meeting at points as shown. Each corner must be finished with G and S scrolls, overlined on a star pipe base, heavier where they start at the points of the fondant spaces, and fining off where they come inward towards the end of the chinois. The form of the scrolls is clearly shown on the illustration, and the manner in which the smaller extended scrolls in plain lines only, serve to bring the main scrolls into greater prominence.

On the outer edge of each piece of chinois set a large central bulb, and overpipe the top curved edge of the chinois in C shape with well curved ends. The illustration also shows the filling in between the main scrolls with rows of bulbs which graduate inwards.

No. 285.—TENNIS CAKE (14).

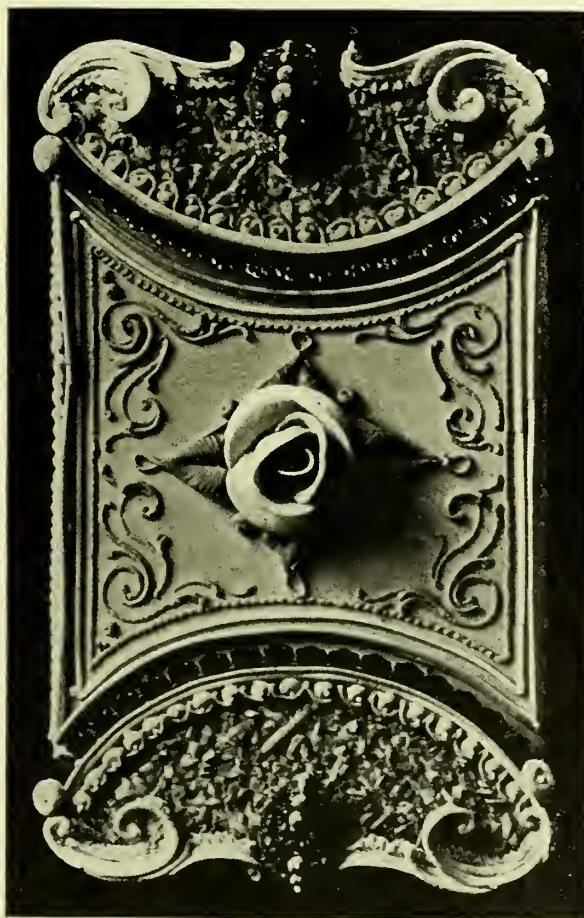
Cover the top of the cake with a layer of almond paste, as for No. 284, and mask and glacé with pale rose-coloured fondant in the same way. Decorate with pale green fondant, flavoured with maraschino, two one-eighth sections of golden chinois, chopped pistachio nuts, gold lace edging, a very pale yellow rose, very pale green, and a deeper green royal icing, as follows :—

With a plain round cutter, $4\frac{3}{4}$ in. in diameter, mark at each end a section of a circle, extending inwards $1\frac{1}{2}$ in. Along the marked lines run fine roped lines, and in the spaces, thus outlined run the pale green fondant, using a paper cornet for the purpose, and at once sprinkle the surfaces with finely-chopped pistachio nuts. Along the curved edge of each space run a waved line with a small finely-cut star tube, and overpipe this on its outer edge with a plain coarse line, and again overpipe this on its outer edge with a fine plain line. On the inside edge pipe a row of medium-sized bulbs, all one size, and outline these on the top of the space or inner side only with fine plain loops. At the base of the star tube lines set at an upward angle lengths of gold lace edging, pinched into the correct curve. Pinching the lace edging is easier and more effective than snipping with scissors, because if done carefully any desired curve can be given to the lace, which then retains its graceful form. Outside the lace run a curved coarse plain line right across the gateau and outside this a fine plain line and then a finer roped line, all a little spaced. From the ends of the coarse lines rope rather coarsely the side edges of the gateau, and inside these

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roped lines join up the fine plain and roped curved lines with fine plain and fine roped straight lines.

In the centre of the gateau pipe with a leaf pipe in the deeper colour four leaves, pointing respectively at right angles to the sides and ends, but spaced sufficiently for the rose to be set in the centre of them. To bring these leaves well in evidence it is best to first pipe rather small leaves in the proper positions, and then top them with larger ones, which will hide the base and lift up the top ones. Set the rose in the centre, and then with a very fine pipe of the paler colour outline or enframe the leaves with fine angle lines, looped at each leaf point, and a small bulb at each join of the straight lines. Fill in



No. 285.

the corners of the centre panel with fine scrolls, each set alike, but complete in itself as shown.

Now overpipe the coarse curved lines and the roped side lines, first with a fine and then with a finer line, to raise the outside edges of the panel frame. In the middle of the outer edge of each fondant space, at the ends of the gateau, set the piece of chinois, the pulpy insides cut away, so that the ellipse-shaped pieces can be set with rind sides uppermost. Finish the gateau with C and S shaped scrolls as shown, overpiped on a star pipe

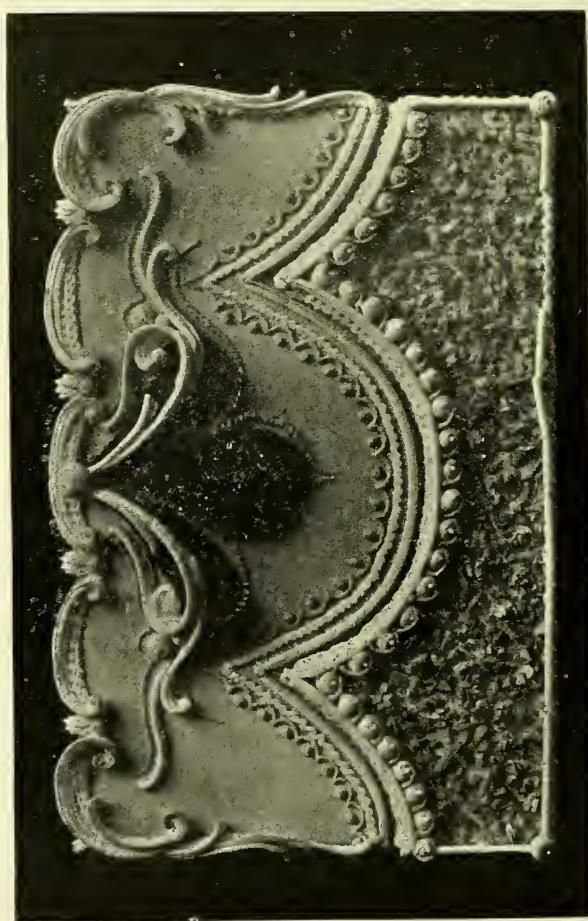
All about Gateaux and Dessert Cakes

base, from the ends of the fondant spaces along to nearly meet the chinois right and left. These scrolls must be heaviest on the ends of the gateau and taper away round the corners. At the ends of the gold lace set large bulbs.

No. 286.—TENNIS CAKE (15).

Cover the top of the cake with almond paste as described in No. 284, and then thinly cover with highly-boiled apricot conserve and glacé with pale rose-coloured fondant, flavoured with kirsch. Decorate with pale green fondant, flavoured with kirsch, half of a red glacé pear, chopped pistachio nuts, and ivory coloured and pale green royal icing, as follows:—

With a plain round cutter, $3\frac{1}{2}$ in. in diameter, held at an angle, mark out an arch shape as shown, the points reaching exactly half-way across the gateau, and on each side



No. 286.

of the arch mark a half arch, reaching to the ends of the gateau. An easier and more accurate plan is to bend a strip of tin $5\frac{1}{2}$ in. long to required arch shape, and use this instead of the round cutter, as the latter, unless held at an angle, is liable to mark more than the desired section. Along the lines marked out run fine roped lines, and fill in the

Gateaux to sell at 1/6, 2/- and 2/6

space above the arched lines with the pale green fondant, using a paper cornet for the purpose, and at once sprinkle the chopped pistachio nuts on the unset fondant. With a finely-cut small star tube, border the insides of the arched lines, slightly waving but not roping the star pipe lines. Overpipe the star pipe lines with coarse plain lines, and before again overpiping with fine plain lines set a row of medium-sized bulbs equal in size along the back of the coarse lines on the fondant. These bulbs must be outlined on their top outside halves with pale ivory loops. Border the outer edges of the fondant-covered space with coarse roped lines, overpipe with fine plain lines, and set an ivory bulb at the two corners. Outline the under sides of the arched lines with a coarse plain line and a medium roped line, both spaced, each set of lines meeting in sharp points. Overpipe the coarse line with a very fine ivory line, and outside the roped line run a fine scalloped edging in ivory, the points outward, and in the recess of each loop a tiny ivory bulb.

Cut the half pear into one quarter and two eighths. Cut away the inside from the quarter and set it, outer side uppermost, to form the centre of a plume. On its right and left set on their edges the smaller pieces to form a three-feather plume. Outline the plume with fine roped work in ivory. Pipe and overpipe the two side feathers with curled scrolls on a star pipe base, the design of the main as well as the small extending side scrolls being all clearly shown on the illustration. Outline the ends and smaller scrolls on the under side only with small roped lines in ivory. Border this side of the gateau with fine long thin loops with the small star tube, spaces being left for small tassels between. Overpipe the loops with a medium and fine plain pipe in C form, and again overpipe with very fine lines in ivory. Carry the end loops round the corners, and overpipe in double or broken C form, and continue along the ends in diminishing right and left overpiped S scrolls. At the inner point of each small tassel between the loops set a small ivory bulb.

In all cases except where ivory is mentioned the piping is in the pale green royal icing.

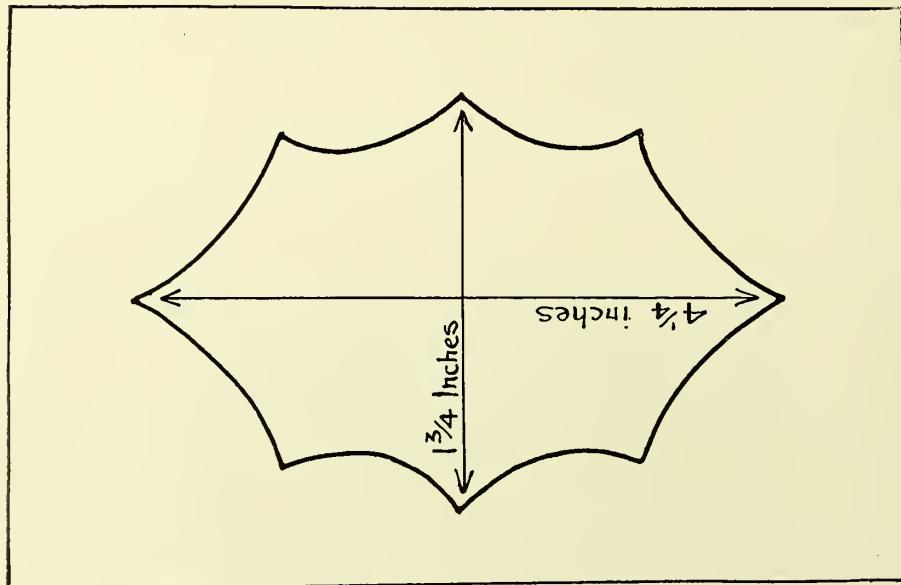
No. 287.—TENNIS CAKE (16).

Cover the top of the cake with almond paste as instructed for No. 284. Cover the top of the paste with highly-boiled apricot conserve, and glacé with pale pink fondant, flavoured with essence of wild cherry. Decorate with four halves of glacé cherries, pale green fondant, flavoured with maraschino, chopped pistachio nuts, pale pink and pale green royal icing, as follows :—

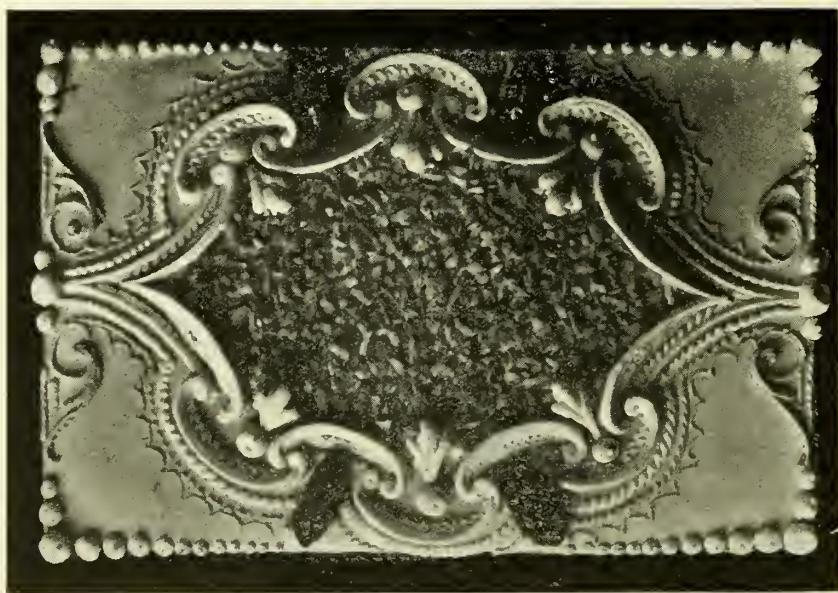
Cut a templet of cardboard the size and shape shown on the line drawing No. 287A. Set it in the middle of the glacé top and outline with fine roped lines. Fill in the panel with the pale green fondant, using a paper cornet, and at once cover the fondant with the finely-chopped pistachio nuts. With a small finely-cut star tube enframe the panel with waved loops, four on each side, following the shape of the panel, but leaving spaces of $\frac{3}{8}$ in. between the ends of the loops. Overpipe with medium and fine lines the loops on the inner edge in C shape, well curling the ends inwards at the base. Between the loops pipe from inwards upstanding tassel points with the small star tube, and overpipe with a plain pipe three-stroke plumes with bulbs at the point bases. The two ends of the panel must have the overpiped loops brought to fine points, instead of being curled, the curling being at the one end only instead of at both as with the loops at the sides.

At each side C-shaped loops, curled the reversed way as shown, must be set enclosing the curled ends of the enframing loops, and must be, as before, overpiped on a star pipe base. The two points at the ends must be outlined with medium-sized roped lines and overpiped with fine lines, a little spaced. The whole of the double frame must be outlined with the medium-sized roped lines, spaced, and these again outlined with fine roped lines

All about Gateaux and Dessert Cakes



No. 287A.



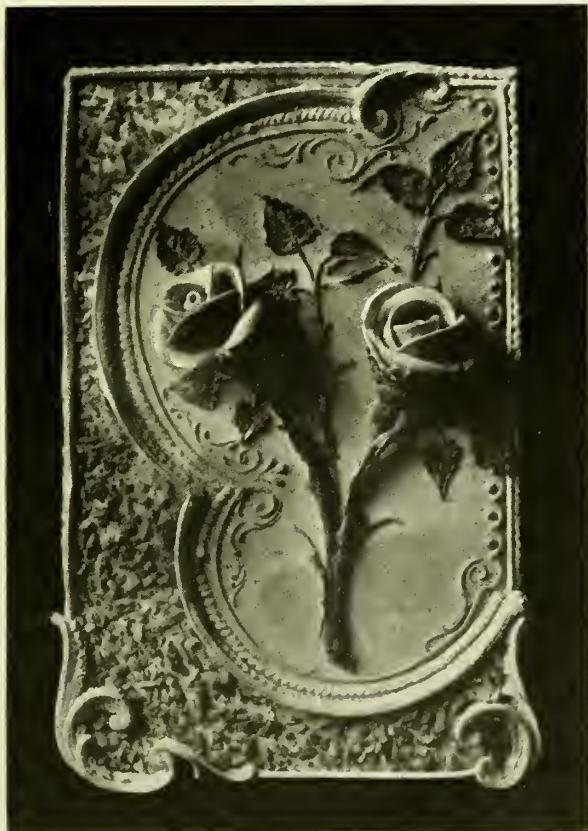
No. 287.

Gateaux to sell at 1/6, 2/- and 2/6

in pink, spaced, and these with fine pink scallop edging, points outward. At the gateau ends the scallop work must finish with widely-curled ends, from which pink scrolls extend right and left. Border the gateau from the corners with graduated bulbs to meet the roped lines at the sides, and the scrolls at the ends as shown. At the points of the frame at the ends also set a large bulb, with smaller ones each side. Between the loops at the sides of the panel set the half cherries, pinched into ellipse shape as shown on the illustration. In all cases except where pink is mentioned the piping is in the pale green royal icing.

No. 288.—TENNIS CAKE (17).

Cover the top of the cake with almond paste as for No. 284. Coat the top of the paste with highly-boiled apricot conserve, and glacé with pale rose-coloured fondant, flavoured with rosewater. Decorate with pale green fondant, flavoured with maraschino, finely-chopped pistachio nuts, pale pink, pale and deeper green, and coffee-coloured royal icing, and a spray of two yellow roses, mounted on wire-covered stalks, and



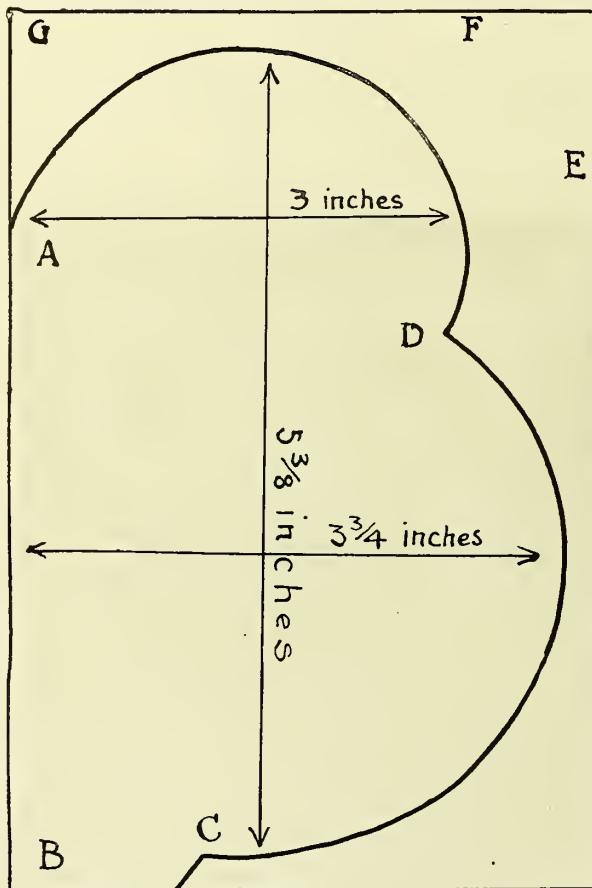
No. 288.

upstanding from a background of rose-leaf foliage, in the deeper green. (The spray here shown was copied from a cutting from a William Allen Richardson, and the copper-brown tones of both leaves and stalks is imitated in the reproduction.)

Cut a templet of cardboard the size and shape here given, see line drawing No. 288A,

All about Gateaux and Dessert Cakes

place it on top of the glacé cake, and outline with fine roped lines. Fill in the outer space with the pale green fondant, using a paper cornet, and at once cover the fondant with the chopped pistachio nut. Outline the fondant space with a waved line, using a small finely-cut star tube. Outline this with a medium-sized roped line, a little spaced, and again with a very fine pink line, also spaced. Overpipe the star tube lines with a medium-sized plain line and a very fine pink line. Border the cake with a coarse roped line from A to C, from C to E, and from F to G. From A to B and from B a short distance towards C run a medium plain line inside the roped lines, and inside this a fine scalloped edging in pink, points inward and with small pink bulbs in each loop recess. At C set at



No. 288A.

an angle an overpiped C shape on a star pipe base, and outline the inner side of this with fine roped pink lines, carrying round to meet the fine pink line on the curve of the fondant shape. At A, C, and D fill in small pink scrolls as shown. At the corner G set an overpipe C scroll on a star pipe base, and from this carry a broken extended S scroll down to the point at A. Across the corner from F to E also set a C scroll with extending wings to right and left, all overpiped on a star pipe base. In the central space pipe the spray of rose foliage, and arrange the roses as shown on the illustration, having previously mounted them in readiness. The coffee-coloured sugar is for overpiping or overbrushing the stalks and leaves. The borders may now be finished by overpiping the roped lines, first with a medium-sized plain line and afterwards with a very fine pink line.

Gateaux to sell at 1/6, 2/- and 2/6

No. 289.—TENNIS CAKE (18).

Cover the top of the cake with almond paste as for No. 284. Coat the top surface of the almond paste with highly-boiled apricot conserve, and then glacé with pale rose-coloured fondant flavoured with essence of wild cherry. Decorate with two halves of a glacé cherry, pale green fondant, flavoured with kirsch, finely-chopped pistachio nuts, pale green and pale pink coloured royal icing, as follows:—

With a plain round cutter, $3\frac{1}{2}$ in. in diameter, mark at each corner a section of circle extending 2 in. along each side and $1\frac{1}{2}$ in. along each end. Along these marked lines run



No. 289.

fine roped lines, and fill in the corner spaces with the green fondant, using a paper cornet for the purpose, and at once cover the fondant with the chopped pistachio nuts. With a finely-cut small star tube run a waved line along each curved side. Outline these lines with medium-sized plain lines quite close, fine roped lines and finer pink lines, both a little spaced. Border the fine pink lines with fine scallops in pink, points outward. Write "Tennis" in freehand letters in the pale green, and put the fine scrolls above and below in fine pink lines.

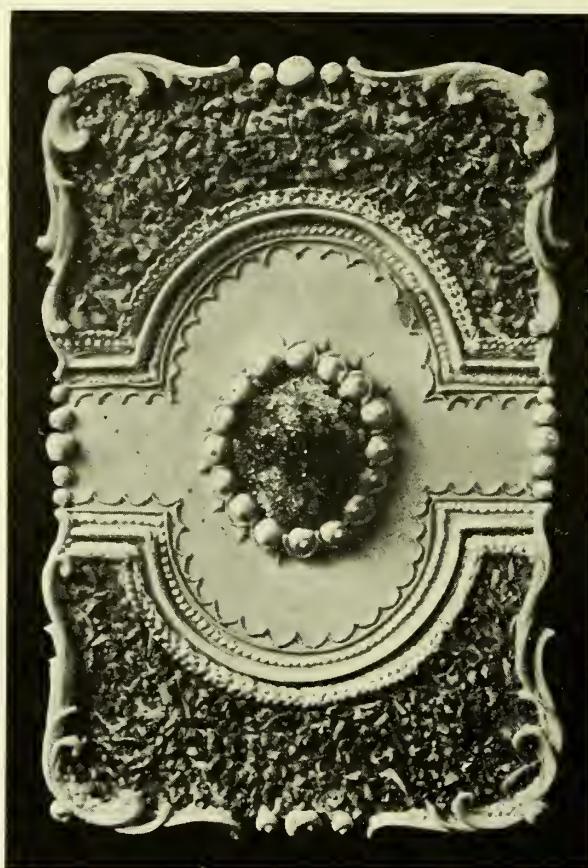
Fill in the two side edge spaces with an overpiped loop, and from the inner middle of these loops side scrolls to right and left, filling in the centre of each with a large bulb.

All about Gateaux and Dessert Cakes

The spaces between the extending scrolls can be filled in with pink bulbs, graduating inwards. At the inside end corners of the fondant corners set well-curled C shapes, with S scrolls extending to the corners, both overpiped in plain line on a star pipe base. The C shapes must not extend on to the space between the corners, as the half cherries must be set between them. From the inner points of the pieces of cherry set three pear-shaped points in plume form. The portions of the edges not covered by the scrolls can now be bordered with rows of bulbs equal in size. In every case where pink sugar is not mentioned the piping must be done with the pale green royal icing.

No. 290. - TENNIS CAKE (19).

Cover the top of the cake with almond paste as for No. 284. Coat the top of the paste with a thin layer of highly-boiled apricot conserve, and mask this with pale rose-coloured fondant, flavoured with essence of wild cherry. Decorate with very pale pea-



No. 290.

green fondant, flavoured with kirsch, chopped pistachio nuts, one-third of a green chinois, and pale green and pale pink royal icing, as follows :—

Take a narrow strip of tin plate $4\frac{1}{2}$ in. long and bend it to a half-circle. With this mark a half-circle on the fondant at each end of the cake, the lines facing each other but not meeting, the rounded marks being 1 in. from each end at their nearest curves. Along

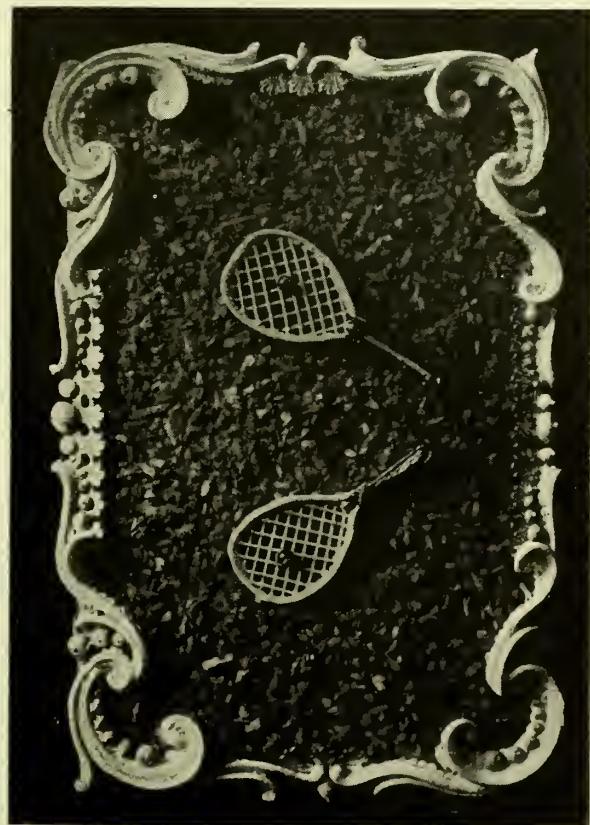
Gateaux to sell at 1/6, 2/- and 2/6

the marked lines run medium-sized roped lines, and from their points run straight lines to the sides as shown. In each end space run in the green fondant, using a paper cornet for the purpose, and at once sprinkle the surface with the chopped pistachio nuts. Outline the roped lines with slightly waved lines, using a small finely-cut star tube. Outline the waved lines with medium-sized plain lines, and then fine roped lines, both spaced a little. Overpipe the medium lines with fine lines, and then run very fine plain pink lines close to the fine roped lines, finishing these lines with a fine scalloped border in pink to the fine pink lines, and a fine roped line in pink along the top of the waved lines.

In the centre space set the third of the chinois, convex side uppermost. Border this with bulbs all the same size. With a very fine pipe run small loops in pink around the top edges of the outer sides of the bulbs, and set small pink spear points between the bulbs.

Border the edges of the cake with small overpiped scrolls on a star pipe base, commencing at each corner with a C shape and extending to right and left with S and reversed S scrolls, those at the sides extending to the square ends of the green fondant, and at the ends only far enough to leave $1\frac{1}{4}$ in. space, to be afterwards filled in with three bulbs, the larger in the middle. The side spaces must also be filled in with fine bulbs, graduated in the same way. Set a medium-sized bulb at each corner outside the C shapes.

Except where mentioned that pink sugar is to be used, all the piping is in the pale green colour.



No. 291.

All about Gateaux and Dessert Cakes

No. 291.—TENNIS CAKE (20).

Cover the top of the cake with almond paste as for No. 284. Coat the top surface thinly with highly-boiled apricot conserve, and then mask it with pale green fondant, flavoured with kirsch, and at once sprinkle finely-chopped pistachio nuts all over the fondant. Decorate with a few inches of gold lace edging, small gold or silver dragees, pale green and coffee-coloured royal icing, as follows :—

Cut the lace paper into two lengths, each $2\frac{1}{2}$ in., and set on the edge of the middle of each side, and two 1-in. lengths and set on the edge in the middle of the ends, all sloping inwards. With a fine pipe outline the two bats, fill in the fine lattice work, and overpipe the framing, and thicken the handles proportionately. These, as well as the frames, should be lightly touched with gold paint ; the silver dragees can be dropped one on each bat and three or four about the court. The bats can be set at any angle or crossed as desired.

Border the edges with four sets of overpiped scrolls on a small star pipe base, beginning at the corners with wide C shapes and extended right and left as shown. The main scrolls should have their curled ends well raised by overpiping to bring them well into prominence. The side sets of scrolls are met and centred by three graduated bulbs, the largest in the middle. Inside the C shapes and between the extending scrolls rows of bulbs in coffee-colour must graduate inwards, all the other piping being in the pale green colour.

No. 292.—TENNIS CAKE (21).

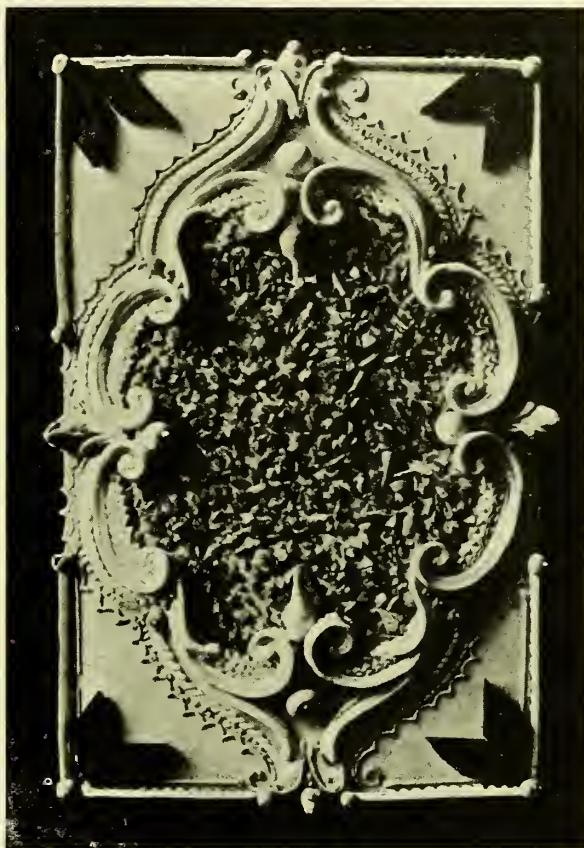
Cover the top of the cake with almond paste as for No. 284. Coat the surface of the paste thinly with highly-boiled apricot conserve, and then mask it with pale pink fondant, flavoured with orange-flower water. Decorate with pale green fondant, flavoured with kirsch, finely-chopped pistachio nuts, eight small diamonds of angelica, and pale green and pale pink royal icing, as follows :—

Cut an ellipse-shaped templet $3\frac{1}{2}$ in. the longer way and $2\frac{1}{2}$ in. the shorter. Outline this with a fine roped line, and fill in the panel with the pale green fondant, and at once sprinkle with the chopped pistachio nuts. Border the panel with eight waved loops, using a small finely-cut star tube, and setting four loops on each side of the panel. The loops must be spaced a little and be wider in the middle than at the ends. These must all be overpiped in C shape with medium, fine, and finer lines, the two middle side loops being well incurved at both ends, and the two end loops at each end being incurved only at the ends as shown, the other ends being carried inside the ends of the next shape. The form of these curves is quite clearly shown on the illustration. All the curled ends must be brought into prominence. At each end of the panel, as shown, two long S shapes must be carried inward to the base of the end C shapes. These S shapes must be spaced at their heads to allow of a three-stroke plume between them reaching to the middle of the ends of the cake.

Border all the loops and the S shapes with medium-sized roped lines, spaced, again outline these with very fine roped lines in pink, and outside these fine scalloped edging in pink, points outward. Between the curled ends, at the sides, set on the inner side large bulbs, and at the ends, on the inner side also, large pear shapes. At each side, on the outer edge, between the C shapes pipe with the star pipe a tassel, and overpipe this in the same form with a coarse plain pipe, and again overpipe in plume form in pink. Where the ends of the bordering roped lines meet, between the C shapes pipe rows of pink bulbs, graduating inwards.

Gateaux to sell at 1/6, 2/- and 2/6

Border each corner of the cake on the edges with medium-sized roped lines in L shape, overpipe these with fine plain lines, and again with very fine pink lines, and run very fine pink lines inside the roped lines. Finish each point of the L shapes with a medium-



No. 292.

sized pink bulb, and in each corner set two diamonds of angelica in plume form, as shown on the illustration.

Except where pink is mentioned, the piping is in the pale green colour.

No. 293.—TENNIS CAKE (22).

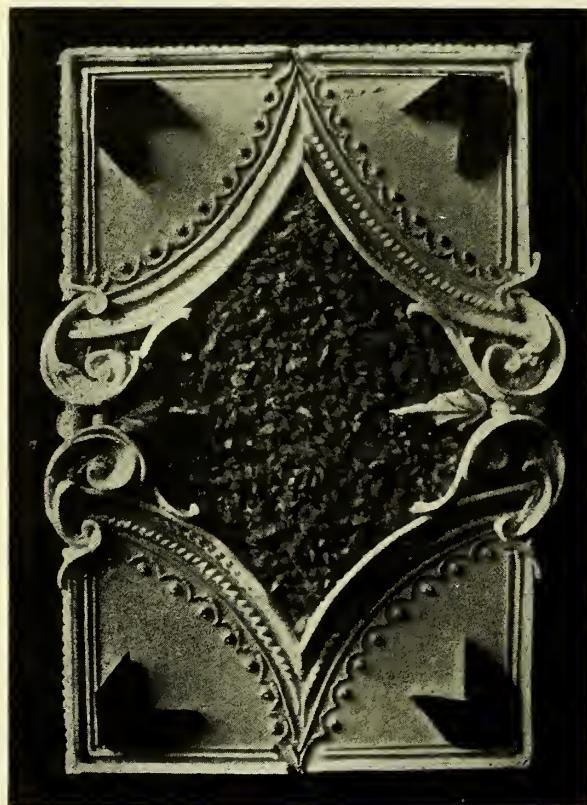
Cover the top of the cake with almond paste as for No. 284. Coat the top of the paste thinly with highly-boiled apricot conserve, and glacé with pale pink fondant, flavoured with orange-flower water. Decorate with pale pea-green fondant, flavoured with noyeau, finely-chopped pistachio nuts, eight diamonds of angelica, and pale green and pale pink royal icing, as follows :—

With a plain round cutter 4 in. in diameter, or a strip of tin plate 3 in. long bent to the same circumference, mark four lines so that each two joined at the panels take the form of a widely-curved V, the V points being $1\frac{1}{4}$ in. from the cake ends, and the ends of the spreading arms being spaced $1\frac{1}{2}$ in. from its facing V. Outline these marked lines with

All about Gateaux and Dessert Cakes

fine roped lines, and fill in the middle panel with the green fondant, using a paper cornet for the purpose. At once sprinkle the chopped pistachio nuts on the fondant before the surface is set.

With a small finely-cut star tube run a waved line along the V shapes, commencing at the edge of the cake and bringing the lines together in a fine point. Overpipe these lines with coarse plain lines, and outline them first with fine roped lines, then very fine plain lines in pink, and then with fine pink scalloped edging, points outward, setting small pink bulbs in each loop recess.



No. 293.

Border the corners with L-shaped lines, outside fine green, and inside of very fine pink, a little inside the gateau edge. Outside these, on the edges, run medium-sized roped lines, and overpipe with medium and fine lines. In each corner set two diamonds of angelica in plume form. In the side spaces of the panel pipe C shapes, back to back and spaced, the inner ends being heavier than the outer ones. Between these shapes set on the edge a large bulb, inside a smaller bulb, and inside these a large pear-shaped bulb, the latter to be overpiped in pink in five-stroke plume form.

Overpipe the C shapes with plain pipes, gradually raising the edges into prominence, maintaining the larger form on the inner ends of the shapes. Small side scrolls can be carried from the smaller ends on to the edges of the gateau.

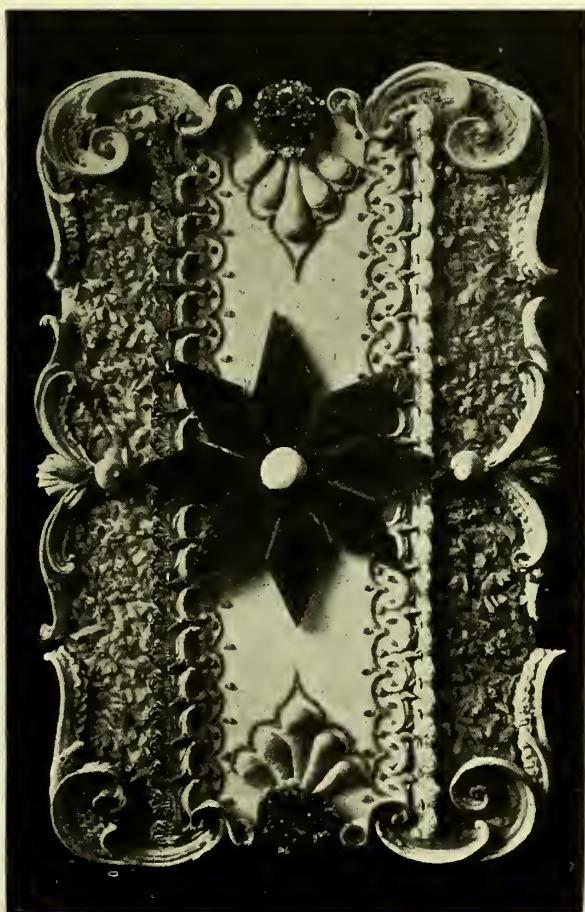
Except where pink sugar is mentioned, the piping is all in the pale green colour.

Gateaux to sell at 1/6, 2/- and 2/6

No. 294. — **TENNIS CAKE** (23)

Cover the top of the cake with almond paste as for No. 284. Coat the top of the paste thinly with highly-boiled apricot conserve, and over this glacé with very pale pea-green coloured fondant, flavoured with kirsch. Decorate with the same coloured fondant, finely-chopped pistachio nuts, eight diamonds of angelica, two small rounds of apricot or green chinois, two strips each 6 in. long of silver lace edging, very pale green and pale coffee-coloured royal icing, as follows :—

With the edge of a palette-knife mark two parallel lines, one on each side of the glacé top and 1 in. from the edges. Along these marked lines run fine roped lines, and fill in the two ribbon spaces thus marked with the fondant, using a paper cornet for the



No. 294.

purpose, and at once sprinkle the ribbons with the chopped pistachio nuts. Along the inner side of each ribbon set a length of the lace edging, sloping at an angle towards the ribbon. Border the lace with rows of small overpiped arched C shapes, with well incurved ends. Outline these with small flat roped loops in coffee-colour, each loop enclosing two of the meeting ends of the C shapes, and set tiny coffee tassels between the loop joins and tiny coffee spear points between the top joins of the arches.

All about Gateaux and Dessert Cakes

At each end of the cake pipe with a coarse plain pipe five-stroke plumes, points outward, and outline the plume with fine roped lines in coffee, meeting in a minaret point in the middle. On the points of the plumes set the small rounds of fruit, and in the middle of the middle panel set the eight diamonds of angelica close together in star shape as shown, and in their centre a large bulb.

Facing the star points, in the middle of each side edge, pipe with the small star pipe a tassel, point inwards, and from this point run double scrolls to right and left. Overpipe these with a fine plain pipe, and overline with a very fine plain coffee pipe. At each corner pipe wide C scrolls on a star pipe base, heavier at the ends where they start ribbons, and toning down to where they reach the middle panel. Outside these smaller ends pipe on the cake edge a small bulb, and from these to the small curled ends carry small S scrolls. From the sides of the larger ends carry long S scrolls along the cake edge, and overpipe both these and the C scrolls with plain lines, raising the large ends of the C scrolls to bring them into prominence. Break the form of the long S scrolls with smaller side scrolls, and the form of the large C scrolls with smaller inner C shapes. Overpipe the long S scrolls, the small S scrolls, and the large ends of the C scrolls with a fine plain coffee pipe, but leave the side scrolls and inner C scrolls in the first colour. At the inner points of the side tassels pipe large plain bulbs.

Except where coffee-colour is defined, all the piping is in the pale green colour.

No. 295.—TENNIS CAKE (24).

Cover the top of the cake with almond paste as for No. 284. Coat the top of the paste thinly with highly-boiled apricot conserve, and glacé over this with very pale pea-green fondant, flavoured with noyeau. Decorate with the same-coloured fondant finely-chopped pistachio nuts, two sets of three graduated slices of glacé apricot, two $4\frac{1}{2}$ -in. strips of silver lace edging, and cream-coloured and coffee-cream coloured royal icing, as follows :—

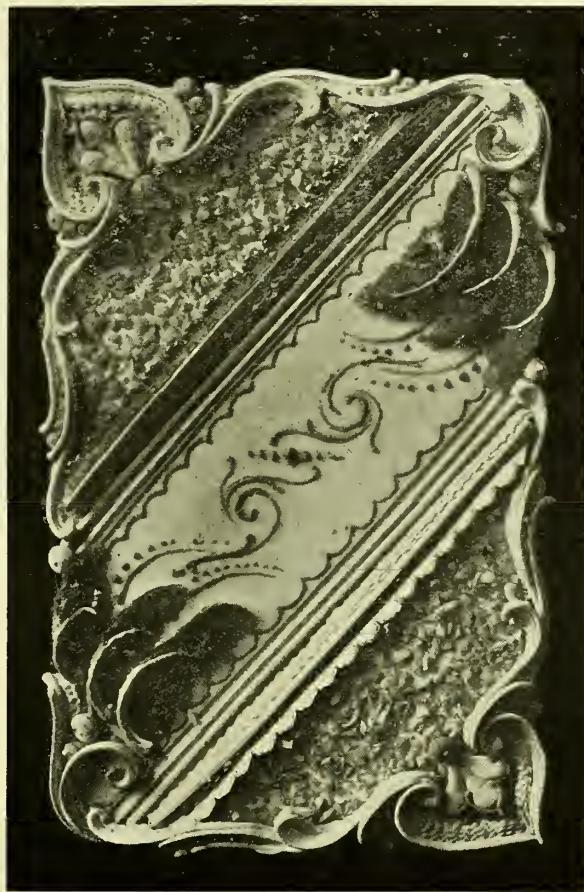
With the edge of a palette-knife mark across the top left-hand and the bottom right-hand corners two angle lines, exactly parallel, so as to leave a diagonal panel $2\frac{1}{2}$ in. wide between. Along these marked lines run roped lines, and fill in the triangular corner spaces with the green fondant, using a paper cornet for the purpose, and at once sprinkle the chopped pistachio nut on the unset surfaces.

Border the base of each triangle with a waved line, using a small finely-cut star tube, and on the inner side of each line set a strip of lace paper sloping at an angle over the fondant. On top of each waved line, along the base of the lace paper, run a coarse plain line and a very fine overline of coffee-colour. At the base of each waved line run a coarse plain line, a fine plain line, a very fine plain coffee line, and a scalloped edging in coffee, points outward, all the lines to be a little spaced. Scroll the middle of the middle panel with tiny scrolls in coffee-colour, edged with curved lines, and curved rows of tiny graduated bulbs, also in coffee.

Place the two sets of apricot slices in position at the panel ends as shown, and edge their higher sides with fine and finer plain lines and overlines of coffee-colour. At the corners, under the fruit, pipe C scrolls, backed with S scrolls, overpiped on a star pipe base, the inner ends only of the C's to be incurved and raised. Overpipe with fine coffee-coloured lines, and set bulbs graduating inwards between the backs of the C and the S scrolls. At the other corners, on the triangular shapes, pipe and overpipe on a star pipe base wide heart shapes, with S and reversed S scrolls to right to meet the fruit, and to left to meet the base of the corner C scrolls. All these side scrolls should be broken with

Gateaux to sell at 1/6, 2/- and 2/6

small side scrolls running into them, and the wider spaces filled in with coffee-coloured bulbs, graduating inwards. In the middle of each heart shape a three-stroke plume should be piped, each stroke bordered on its outer side with a fine coffee pipe, the outer



No. 295.

strokes looped and the middle one pointed where the side lines meet. At the base of each plume set a medium-sized bulb in coffee-colour.

Except where coffee-colour is mentioned, all the piping is in the cream coloured sugar.

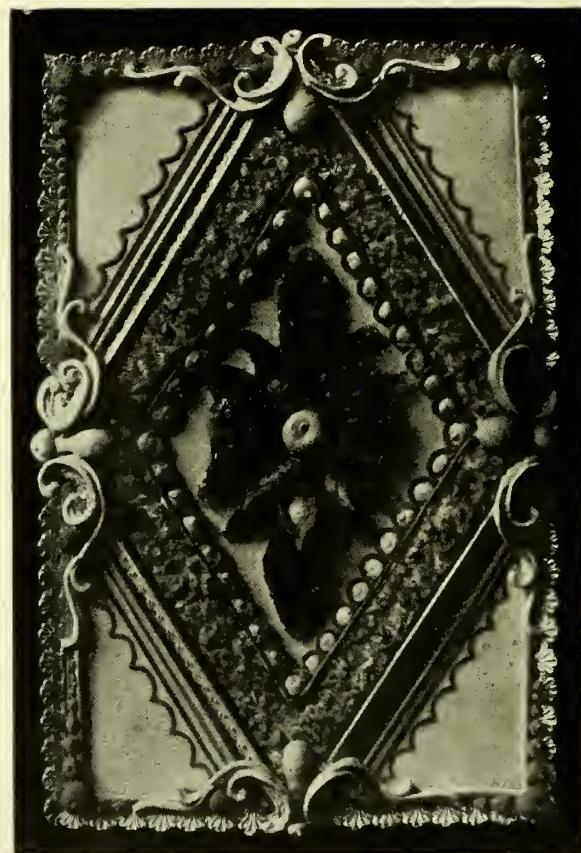
No. 296 —TENNIS CAKE (25).

Cover the top of the cake with almond paste and glacé as for No. 284, using very pale pea-green coloured fondant, flavoured with kirsch. Decorate with pea-green fondant a little deeper in tone, chopped pistachio nuts, silver lace edging, two-eighths each of gold and green chinois, four small fillets of glacé cherry, and very pale coffee-cream and coffee-coloured royal icing, as follows :—

Cut two pieces of cardboard in diamond shapes, the larger one just reaching the ends and sides of the flat top of the cake, and the smaller one a half inch less on all sides. Set the larger one on the cake and mark the four sides with the edge of a palette knife.

All about Gateaux and Dessert Cakes

Set the smaller shape inside the marked lines, and either mark as before or outline with fine roped lines. Run roped lines along the larger marked shape, and between the two sets of lines fill in the fondant with a paper cornet to make a diamond-shaped frame. Sprinkle the chopped pistachio nuts on the fondant frame at once, being careful to avoid dropping them inside or outside the frame. Border the inside of the frame with small equal-sized bulbs in coffee-cream colour, edge their inside top edges with small plain loops in the darker coffee colour, and run plain lines of the same colour along the fondant side of the bulbs.



No. 296.

Arrange the fruit in the centre panel as shown, stripping the inner pulp from the 'golden chinois, and setting flat the long way of the panel, the green chinois to be placed in crescent form at the sides, and the fillets of cherries inside plume form as shown.

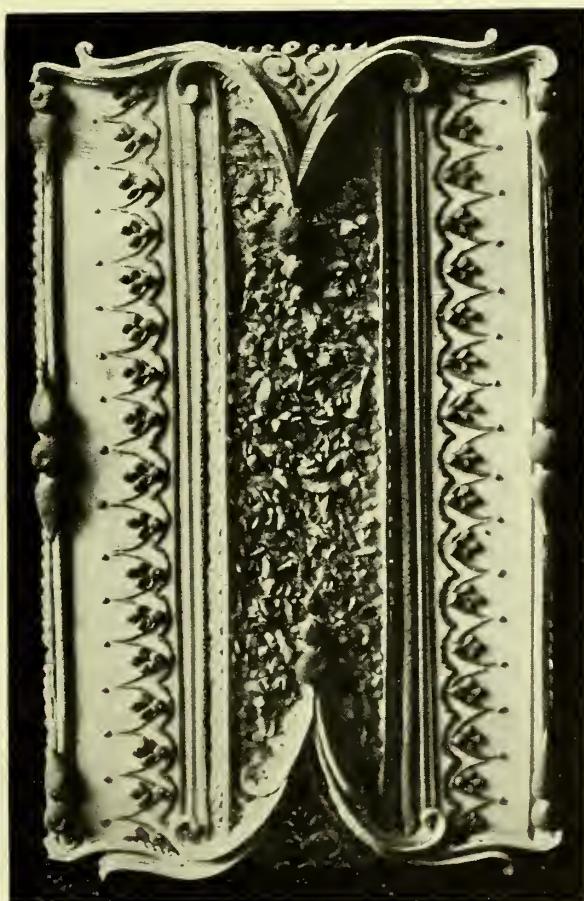
Between the fruits, which should be spaced, pipe at each end in coffee cream colour three pear shapes in plume form, and outline each on top in minaret form in the darker colour, setting a small bulb in the darker colour at the base of each plume, and a large bulb in the lighter colour in the centre of all.

Border the outer sides of the frame with waved lines with a small star tube in coffee cream, and overpipe with medium-sized lines in coffee cream and fine lines in the darker colour. Outline the waved lines with medium plain lines, and fine plain lines in coffee

Gateaux to sell at 1/6, 2/- and 2/6

cream, and finer lines and fine scallop work in coffee, all a little spaced. Overpipe the medium lines with fine coffee lines.

Rope the edges of the cake with a fine pipe, and set the strips of lace edging sloping outward on this, leaving a space of an inch at the side points of the diamond frame, and half an inch at the end points. At each corner pipe along the base of the lace edging medium-sized plain coffee cream lines in L shape, and overpipe in fine coffee lines. At each point of the diamond frame pipe in coffee cream on a star pipe base two upstanding C shapes, back to back, spaced, and overpipe in fine and finer lines of the same colour, with long extending S scrolls from their backs down to the cake edges. Between the C shapes pipe in the same colour large pear shapes with a bulb at the base of each. Pipe dark coffee bulbs between the C and S shapes, and finish the cake corners by setting a large dark coffee bulb at each, with smaller ones graduated along the sides and ends to meet the ends of the S scrolls.



No. 297.

No. 297.—TENNIS CAKE (26).

Cover the top of the cake with almond paste and glacé in the same way as for No. 284, using pale green fondant flavoured with kirsch. Decorate with green fondant a

All about Gateaux and Dessert Cakes

little deeper in tone, chopped pistachio nuts, a small piece of almond paste, cream-coloured and pale coffee coloured royal icing, as follows :—

With the edge of a palette knife mark two parallel lines the long way of the cake, each $1\frac{1}{4}$ in. from the sides. Rope the marked lines or run medium-sized plain lines along the marks, and fill in the middle space with the green fondant, using a paper cornet for the purpose, and at once sprinkle the chopped pistachio on the ribbon. With a finely-cut small star tube run a slightly waved line along each side of the panel, and overpipe these with a fine plain line, and overpipe with a finer coffee line. Outline the waved lines with, first, a coarse plain line, then a plain line, and then a finer coffee line, all a little spaced. Outside these run very fine roped widely-looped lines in coffee, points outward, and outside this a row of fine pointed arches, the points facing the loops, and the bases all meeting in points, a tiny dot facing each outer point. In each arch pipe a tiny three-stroke plume, with a small bulb at the base of each where they join the tops of the arches, all in coffee. Rope each of the longer sides of the cake with a medium-sized pipe, run a coarse plain line inside the rope, and on each side of the plain line a very fine line in coffee.

Pin the almond paste one-eighth of an inch thick, and cut out two small equilateral triangles $1\frac{1}{4}$ in. each way. Set these at each end of the fondant ribbon, press into place, giving the two sides a slight inward curve, and rubbing the outer edge down a little into convex form. Edge the two sides of each piece with a drawn line meeting in a point at the apex, using the small star pipe, and then mask the paste with a small cornet of very pale coffee-cream coloured fondant. Outline the sides with fine roped lines in coffee, pipe inside this a small heart shape with a small three-stroke plume in the centre, and edge the rounded edge with fine bulbs, graduating from the middle. Overpipe the sides of the triangles with long S scrolls on the star pipe base, running down the sides and extending along to the corners of the cake ends, filling in small C and broken C scrolls along the length of the S scrolls. At the points of the triangles set three graduated bulbs in coffee, at each corner pipe a coffee bulb and a pear-shaped bulb also in coffee. In the middle of each side edge set a large bulb, and on each side of it a large pear-shaped bulb, all in coffee.

This design is a very simple but distinctive one, the piping, except where coffee is mentioned, being all in cream colour.

No. 298.—TENNIS CAKE (27).

Cover the top of the cake with almond paste and glacé, the same as for No. 284, using very pale green fondant, flavoured with kirsch. Decorate with green fondant flavoured with kirsch, chopped pistachio nuts, silver lace edging, six wide fillets of glacé cherries, two small rounds of apricot, and cream-coloured and coffee-coloured royal icing, as follows :—

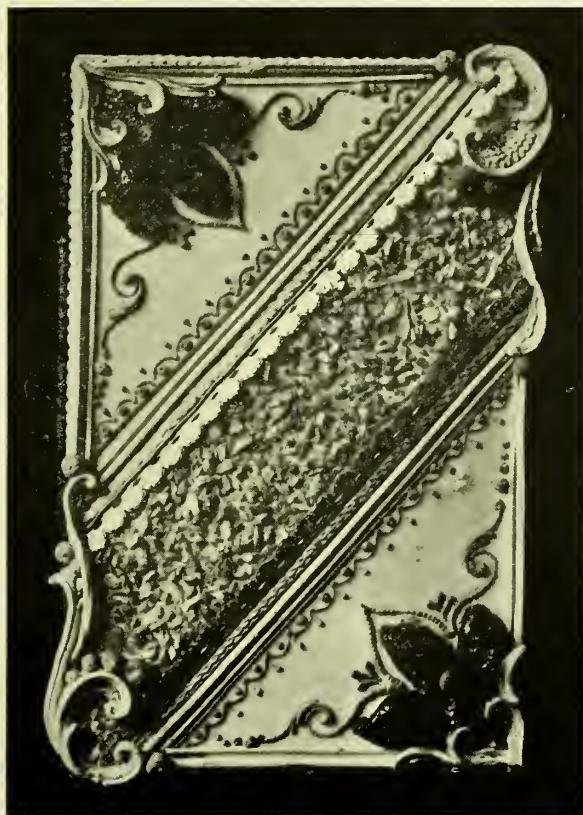
With the edge of a palette knife mark two parallel lines diagonally across the cake, starting at the right-hand side, two inches from the top corner, and reaching to just inside the bottom left-hand corner, the other line being parallel from the same points of the opposite side and top.

Run a fine plain or roped line along each marked line, and fill in the diagonal ribbon with the green fondant (which should be a little deeper in tone than the glacéd surface), using a paper cornet, and sprinkle the chopped pistachio nuts on top. Set a strip of silver lace edging sloping inwards along each side of the fondant ribbon. Run a slightly waved lined of cream colour with a small star tube along the base of each silver strip, and outside this a coarse plain line, a fine plain line, and a finer plain line in coffee, and

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again outside a scalloped edging in coffee, points inward, with small coffee bulbs inside each loop, and tiny pear shapes in coffee outside and between the loops.

With a medium-sized plain pipe border the two L-shaped corners on the top left and bottom right of the ribbon with roped lines, and on their inside edges run medium plain lines and inside these fine plain lines, overlining the medium lines with fine coffee lines. In the corner of each L set a small round of glacé apricot ; pinch the fillets of cherries into pointed ellipse shape and set them in three-plume form with the apricot as base. Outline the plumes with a fine coffee pipe, with small scrolls running along each leg of the L's. At the corners pipe small heart shapes overpiped on a star pipe base. the incurved ends



No. 298.

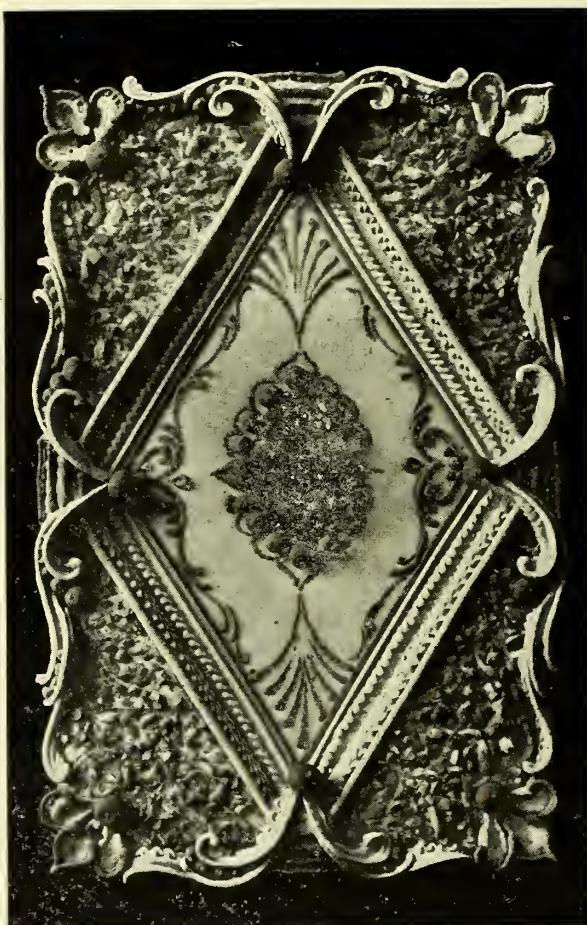
resting on the apricot rounds, and carry small overpiped side scrolls from the sides of the hearts to the edge of the cake. Overline all these in fine coffee lines. At the other two corners, on each pointed end of the ribbon, pipe at an angle, as shown, wide C shapes overpiped on a star pipe base, the inner ends being raised by the star pipe base sloping outwards. From the outer edge of these C shapes long S shapes are to be carried along the ends of the ribbon to meet the roped edging. These must also be overpiped on a star pipe base, and the C shapes broken with inner C shapes. Between the S shapes and at the back of the main C shapes coffee bulbs must be set, graduating inwards, and a coffee bulb must hide the joins of the S scrolls and the roped edge. All the piping is in cream colour, except where coffee colour is stated.

All about Gateaux and Dessert Cakes

No. 299.—TENNIS CAKE (28).

Cover the top of the cake with almond paste and glacé as for No. 284, except that the glacé should be pale cream colour flavoured with noyeau. Decorate with pale green fondant flavoured with noyeau, finely chopped pistachio nuts, an ellipse-shaped piece of green chinois, and cream-coloured and coffee-coloured royal icing, as follows :—

Mark the middle of each side and end, and with the edge of a palette-knife indent four lines from point to point, thus marking out a diamond shape. Rope the marked lines, and then with a paper cornet filled with the green fondant fill in the four corner spaces,



No. 299.

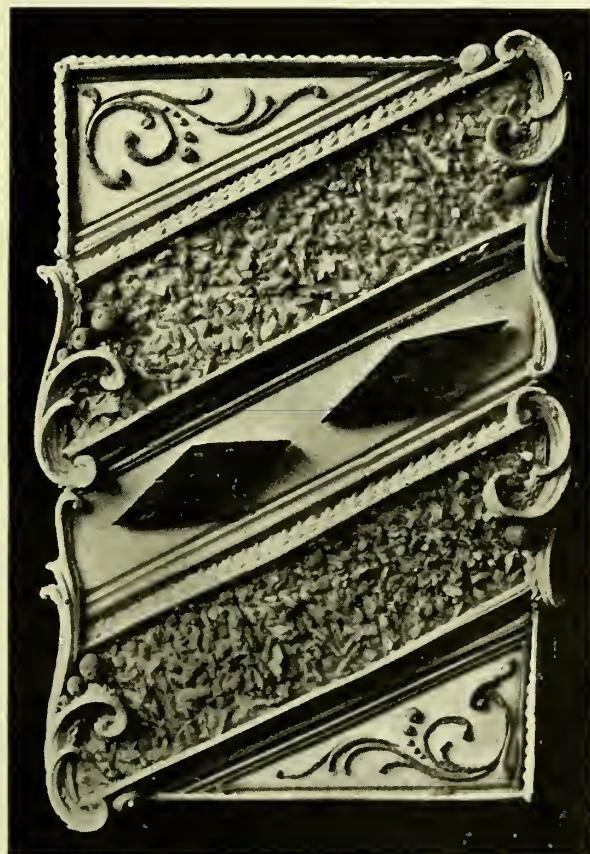
and at once sprinkle on the chopped pistachio nuts. With a small finely-cut star tube frame the inner panel with slightly waved lines. Inside these run finely-rope lines, fine plain lines, and finer plain coffee lines, all a little spaced. In the end points of the panel pipe in fine roped coffee lines nine-stroke plumes. In the side points pipe, also in coffee, small heart shapes, with small S scrolls extending right and left as shown. Set the ellipse of chinois in the centre, and border it with sixteen small coffee bulbs, the ends and sides being pear-shaped, and the intervening ones round

Gateaux to sell at 1/6, 2/- and 2/6

Run a medium-sized plain line along the outer edge of the four enframing waved lines. At each corner set a three-stroke plume of three pear-shaped points inward. Overpipe these on the top outside edges in coffee colour, first in roped and then in plain form, the two outer strokes being looped and the middle one in a minaret point. At the points of each plume set a large coffee bulb. At the diamond points, from inside to the cake edge, pipe with a small star tube in increasing lines waved from right to left small triangular shapes. Overpipe these with parallel coffee-coloured bars, spaced ; and from their inner points pipe and overpipe on a star pipe base long S scrolls right and left along the edges of the cake to meet the plumes at the corners. Between the S scrolls set rows of small coffee bulbs, graduating inwards, and on the apex of each triangle a large coffee bulb. This design is very simple, but is one of the most effective. All the piping, except where coffee colour is mentioned, being in the cream colour.

No. 300. - TENNIS CAKE (29).

Cover the top of the cake with almond paste and glacé as for No. 284, except that the



No. 300.

glacé should be very pale pea-green, flavoured maraschino. Decorate with green fondant flavoured with maraschino, a shade deeper than that used for glacéing, finely-chopped

All about Gateaux and Dessert Cakes

pistachio nuts, two large diamonds of angelica, and cream and coffee-cream coloured royal icing, as follows :—

With the edge of a palette-knife mark four parallel lines diagonally across the top of the cake as shown. The outside lines should run from the top right-hand corner to two inches down the left-hand side, and from the bottom left-hand corner to two inches up the right-hand side, the inside lines being parallel at $1\frac{1}{4}$ in. distance. Run a plain line along each marked one, and with a paper cornet of the green fondant fill in the two ribbons, and at once sprinkle with the chopped pistachio nuts. Border each side of the two ribbons with a waved line, using a small star tube. On the inside top edge of each waved line run a medium-sized plain line and a fine overline of coffee. Outside each waved line run a medium plain, a fine plain, and a finer coffee line, all a little spaced, and overline the medium line with a fine coffee line. Border the L-shaped corners with medium-sized roped lines, and inside these fine coffee lines, and then overpipe the roped lines first with medium plain and then fine coffee lines. In the small framed spaces pipe small C and S scrolls in coffee as shown.

The ends of the diagonal ribbons must be finished with large C and S scrolls overpiped on a star pipe base, the large inner ends of the C's being lifted on a heavier base, the C shapes being broken in the overpiping with small inner C's. The extending scrolls starting from the C's on the corners must be carried in double S form to reach the C shapes above ; those above will need only the single form to reach the roped edging. Between the backs of the C shapes and the S scrolls fill in rows of small coffee bulbs, graduating inwards. In the middle panel space set the two pieces of angelica in tandem form. Except where coffee colour is particularised the whole of the piping is in the cream colour.

This ends the sets of gateaux where varieties of the same types have been given, those to follow being single types of higher price and distinctive character, and a limited number only.

SECTION IV.

FANCY DESSERT CAKES, ETC.



The following five gateaux in floral form are intended to show how petalled work may be utilised for cake top decoration. Without necessarily aiming too closely at actual realism, it is possible to obtain the graceful effect of overlapping petals and, within limits, colour suggestions. Some of the deeper and richer floral tones, lovely though they are in Nature, are better avoided by the confectioner when working with fondants and royal icing, for this material does not lend itself to their reproduction. Many of these tints are both allowable and beautiful in pulled sugar, but seldom in any medium used for cake decoration, except fruits, fruit pastes and their various products, and angelica.

No. 301.—FLORAL GATEAU.

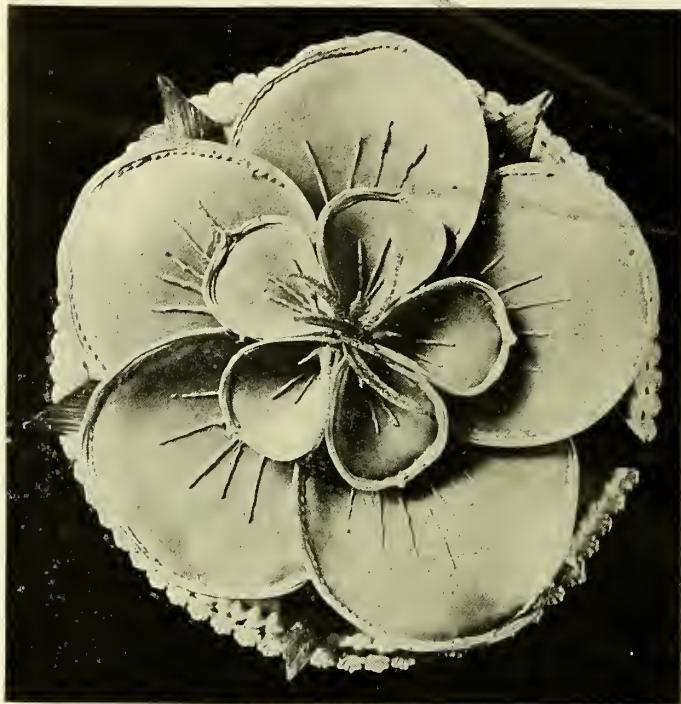
Use either Margarita or marzipan Genoese (see Genoese). Cut in circular shape, $5\frac{1}{2}$ ins. in diameter, and not less than $1\frac{1}{2}$ in. thick. Split, sprinkle the cut surfaces with kirsch or kirsch-flavoured syrup, and sandwich with aveline praline flavoured crème au beurre. Mask all over twice with pale green fondant flavoured with kirsch.

Take a piece of the same Genoese rather more than one inch thick, and with a plain round cutter a little over $2\frac{1}{2}$ ins in diameter stamp out three rounds. With a sharp thin knife slice these through diagonally, leaving wedge-shaped pieces $9-10$ in. thick at one edge and $\frac{1}{8}$ in. thick at the other.

Pin a piece of firm smooth almond paste $3-16$ in. thick, and cut five rounds $2\frac{1}{4}$ ins. in diameter. Place each wedge-shaped piece of Genoese on a small piece of paper to protect the edges, fix the rounds of almond paste on top of Genoese with apricot conserve, and with the same cutter used for the Genoese rounds cut out a small section of each so that the pieces fit into each other, as shown in the line drawing No. 301A. Be careful that each cut starts from the middle of the thinnest edge, as shown on the lowest piece in the line drawing.

With the fingers work up the almond paste into the desired shape, bringing the thinned edges well beyond the rounded sides, but flush with the cut-out side. The middle of each outward edge must be very slightly pointed ; the rounded edges of the sides must curve upward a little, and the cut-out edge must slope downward to allow for the overlapping. Whilst the overlapping edges must in each case be curved upward, the points and the other sides may be gracefully bent in a downward and upward curve, as shown in the illustration. Place the petals in position, pressing the inner edges into position with a pencil-shaped tool, leaving a small space in the centre, as shown on the line drawing. As soon as the petals are in position, cut away the under edges of the Genoese at a slope, so that they are not in evidence, and with a paper cornet cover with the same fondant used for masking the gateau. Now mask the upper surface and edges of the petals with pale

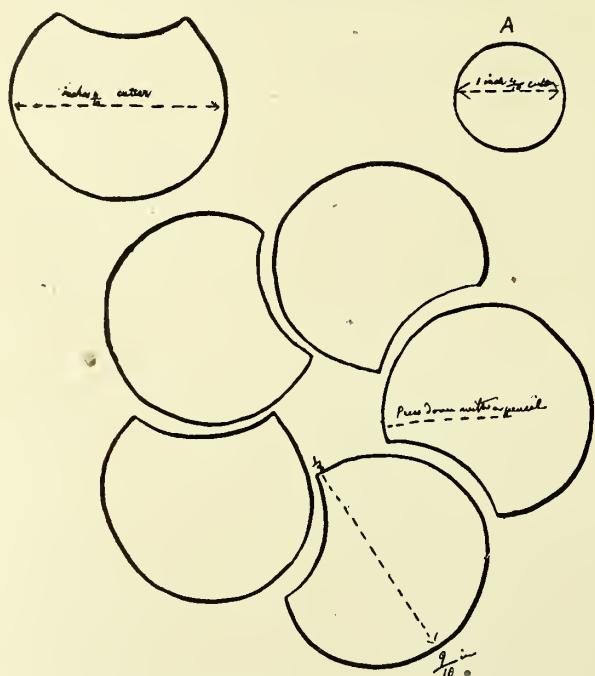
All about Gateaux and Dessert Cakes.



No. 301.

orange fondant flavoured with mandarine, having outlined their edges with fine plain royal icing lines the same colour.

The fondant must be only just warm, and rather thin, so that the surface runs smooth, and the edges as sharp as possible. Touch the inside edge of each petal when set with a soft camel's hair brush dipped in dry orange-coloured icing sugar, and run fine radiating lines of orange-coloured royal icing as shown.



No. 301A.

Cut out of almond paste five rounds less than $1\frac{1}{2}$ in. in diameter and $3-16$ in. thick. Work these up into spoon bowl shape, and stand until firm, the inner edges being pinched together. Mask these on the convex sides with the orange-coloured fondant, and when set, place in position, concave sides uppermost, extending over larger petals, almost meeting in the centre. Mask the concave sides,

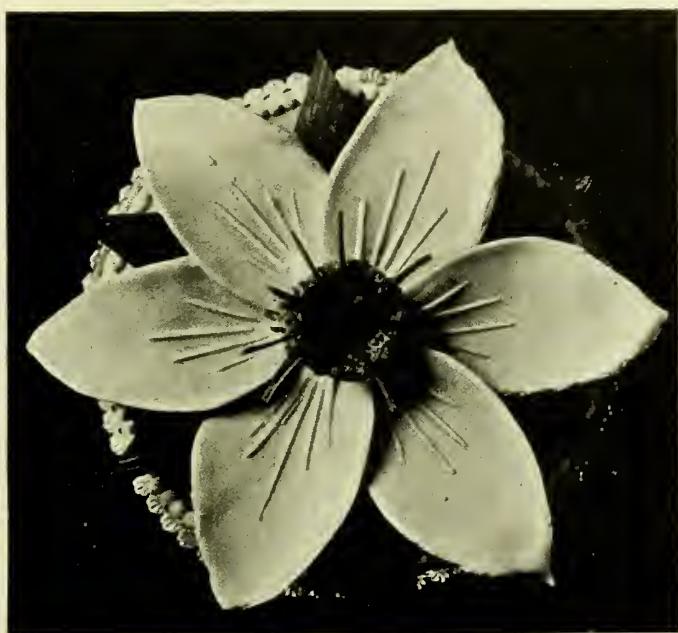
Fancy Dessert Cakes, etc.

touch the centres with the dry colour, run in small radial lines as before, and with the same royal icing overpipe the edges with fine lines, and in the centre of the smaller petals place six or eight small pistils cut from the outer rind of a golden chinois. On the illustration it will be seen that the edges of the larger petals are also overpiped with fine lines on a roped base, but if the edges be very thin and sharp these should be left unpiped.

Border the top edge of the gateau with outstanding golden lace edging pinched into shape, and along the inner edge of this run a border of connected pear shapes. Between each large petal, at the base, set a large diamond of angelica, outstanding.

No. 302.—GATEAU CLEMATIS.

Cut circular piece of Genoese Margarita (see Genoese) 6 ins. in diameter and $1\frac{1}{2}$ in. thick. Split through, sprinkle the cut surfaces with syrup flavoured with kirsch and essence of violets, and sandwich with crème au beurre flavoured with kirsch. Mask twice with pale green fondant flavoured with kirsch.



No. 302.

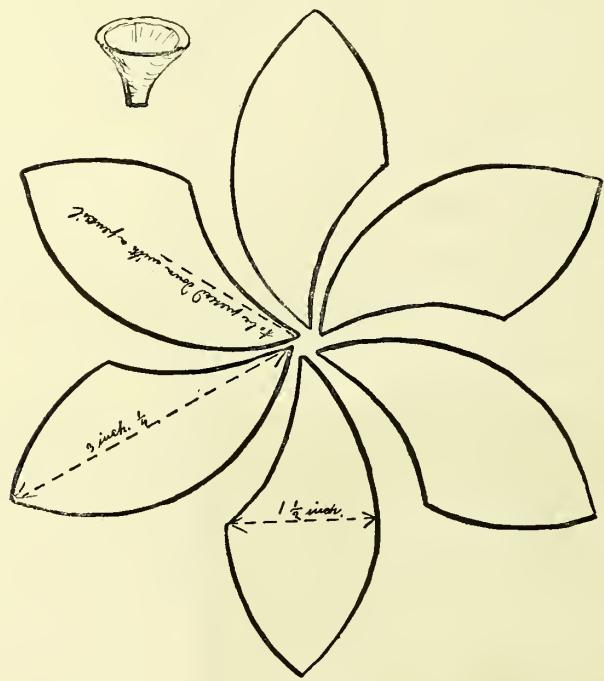
With a pointed ellipse-shaped cutter $3\frac{1}{4}$ ins. long and $1\frac{1}{2}$ in. wide stamp out three pieces of Genoese rather more than 1 in. thick, and carefully cut each diagonally from end to end in wedge shape, each piece making two wedges $\frac{1}{8}$ in. thick at the thinnest end, and nearly 1 in. at the thicker end. With the same cutter cut out six pieces of almond paste $3\frac{1}{16}$ in. thick, and fasten on top of each wedge with apricot conserve. With the same cutter cut away a piece of each ellipse, as shown on the line drawing No. 302A. Shape the almond paste as directed for No. 301, lifting the curved sides and sloping off the cut away side spaces to allow for the overlapping. Set in position as shown in the line drawing, pressing down the inner points with the pencil-shaped tool. The points

All about Gateaux and Dessert Cakes.

will extend beyond the gateau edge. The under side of the Genoese points must now be cut away at a slope to take the base work out of evidence, and then these under sides must be coated with the pale green fondant, using a paper cornet.

Edge the gateau with an outstanding strip of silver lace paper pinched into rounded form and along its inner edge pipe a border of white running pear shapes. Between each two petals place a large diamond of angelica, outstanding. Edge each petal with a fine plain white line of royal icing, fill in the surface of the petals with white fondant flavoured with essence of violets, and at the base of each petal run in a little soft pale mauve-coloured royal icing, and from this fine radial lines of the same soft sugar, running off to fine points, as shown.

Mould a small piece of almond paste into trumpet shape; hold on a pencil-shaped stick, and mask this both inside and outside with very pale mauve-coloured fondant, and dip the edge of the bell into red and purple nonpareils or fine coloured cocoanut. When



No. 302A.

set, place in the centre of the petals, with eight of ten finely-shredded strips of the outer rind of a golden chinois for pistils.

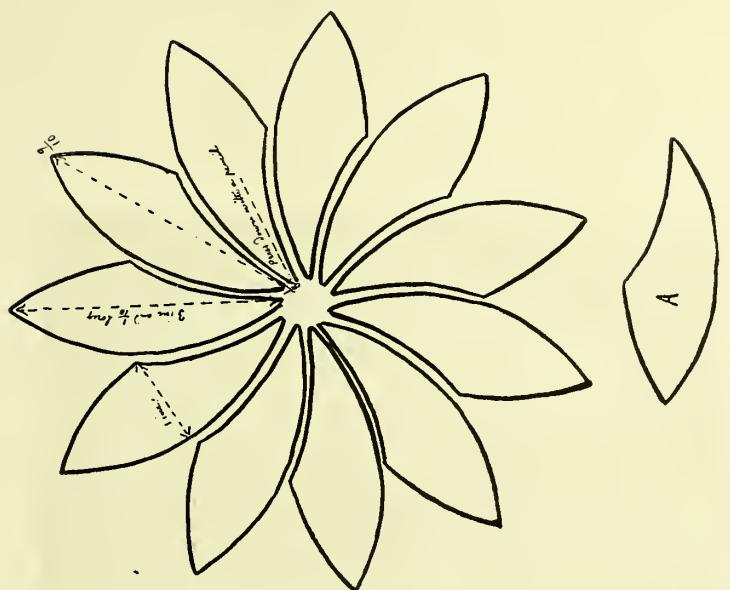
No. 303.—GATEAU SUNFLOWER.

This gateau is made in the same way as the preceding ones, except as to the number of petals, their shape and colour, and the central portion. There are eleven petals rather more than 3 ins. long and 1 in. wide, the sides being cut out with the same cutter as shown on line drawing No. 303A. The gateau is masked in pale green and edged with silver lace, outstanding. The petals are coated with pale yellow, the bases having a deeper tint given to them with a little soft orange-coloured royal icing, from which run three radial lines in the same sugar, the side lines being shorter than the middle ones. Angelica diamonds are used between the petals, which stand a little beyond the gateau edges. The centre is made with a half-sphere of either Genoese or almond paste, roughly coated with chocolate-coloured royal icing, and lightly overpiped in bird's nest fashion with a fine pipe of yellow royal icing.

No. 304.—GATEAU PANSY OR VIOLA.

The flower as here shown has more the form of the viola, from which the pansy is apparently an evolution. In the latter flower the perfect form is almost circular, the five petals touching at their outer edges the outlines of a circle, broken with curved depressions

Fancy Dessert Cakes, etc.



No. 303A.

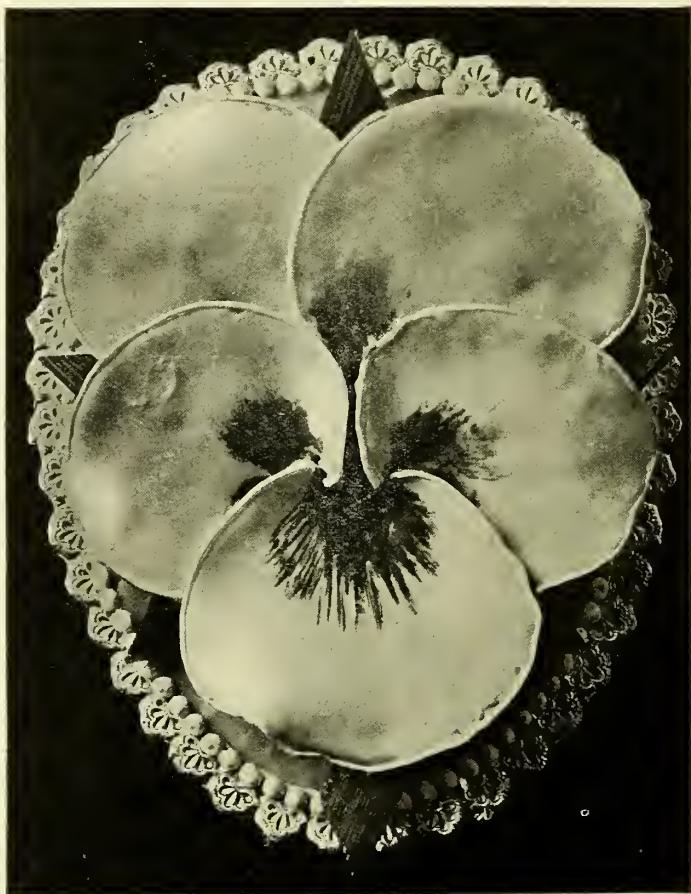


No. 303.

All about Gateaux and Dessert Cakes

by the overlapping of the smaller forms. Many of the deeper richer tones of the pansy are not seen in the viola, and as few of them are suitable for reproduction in sugar, the viola form, as well as one of the well-known paler viola colourings, are here shown.

Cut out an oval shape in Genoese—that is, an ellipse—that, like an egg, is larger at one end than the other—length, $6\frac{1}{2}$ ins., and at its greatest width $4\frac{3}{4}$ ins. and $1\frac{1}{2}$ in. thick. Split through the middle, sprinkle the cut surfaces with syrup flavoured with maraschino, and sandwich with crème au beurre flavoured with maraschino. Mask the top thinly and the sides thickly with highly-boiled apricot conserve, and smother the sides with a few

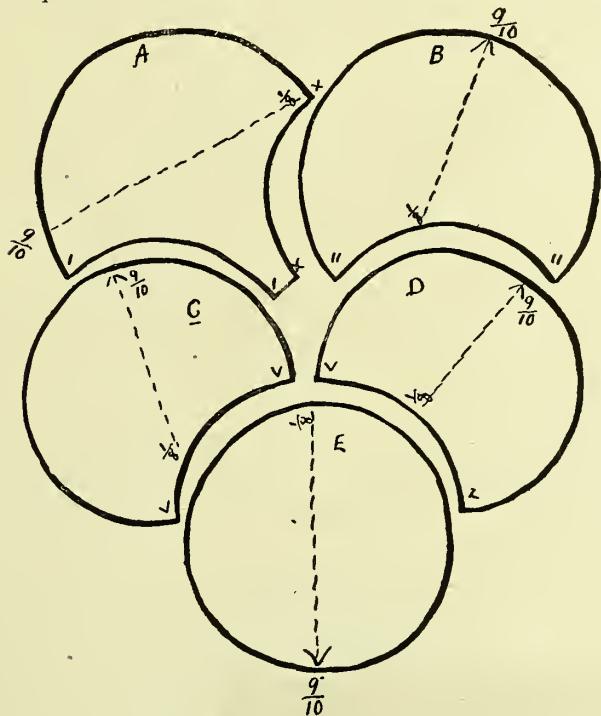


No. 304

chopped pistachio nuts mixed with a little coarse desiccated cocoanut, which has been tinted a pale cream colour in the oven. Then coat the top with pale green fondant flavoured with maraschino. Edge the gateau top with outstanding silver lace, pinched into shape, with an inner border of small white bulbs. The sections of the flower are cut out of Genoese split diagonally, coated with almond paste, and the petals worked up with the fingers exactly as for No. 301, the sizes and shapes varying as shown on the line drawing No. 304A, as follows :—A and B are cut out with a round cutter $2\frac{1}{4}$ ins. in diameter. C, D, and E are cut out with a cutter 2 ins. in diameter. The portions marked X to X, I to I, II to II, and V to V are cut out from the circles with a $2\frac{1}{4}$ -in. cutter.

Fancy Dessert Cakes, etc.

In each case the overlapped edges are sloped downwards, as is also the inner section or side edge of E, this portion being pressed downwards and hollowed with the pencil-shaped tool. Thus A is overlapped with B. Both A and B are overlapped on their lower edges by C and D, the inside edges of which are curved upwards, and face each other, and C and D are overlapped on their lower edges by E, which has its inner edge, as above described, pressed in and tunnelled.



No. 304A.

a little brown colour on top of the yellow. To emphasise the paler edges of the petals they can be, if desired, lined with very fine lines in paler mauve royal icing.

Set a large diamond of angelica between the petals under overlaps, and also at the base of E.

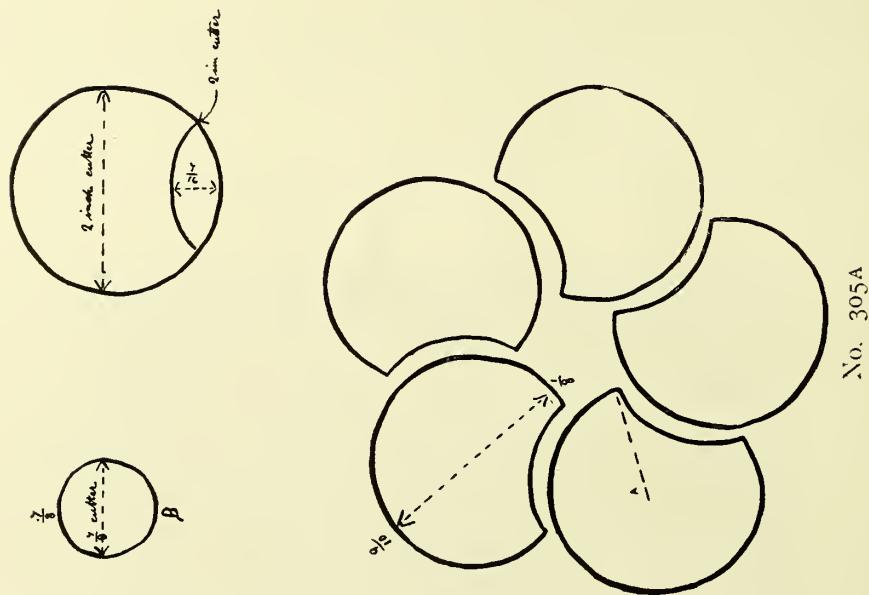
No. 305.—GATEAU BEGONIA (?).

This is a floral form in which realism is sacrificed to effect, and five petals take the place of four, not because there is anything wrong with the begonia of the floral world, but because the confectioner can more easily obtain his artistic effect with five.

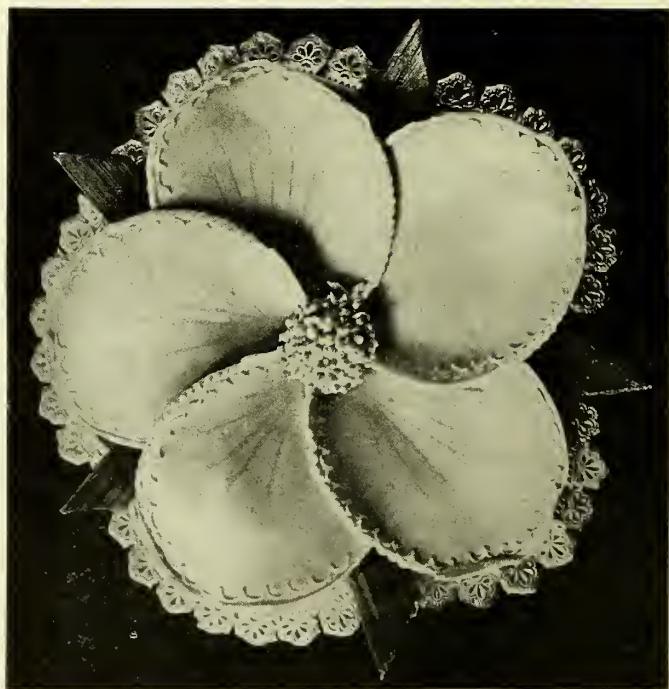
Cut a round of Genoese $5\frac{3}{4}$ ins. in diameter and $1\frac{1}{2}$ in. thick. Split through the middle, sprinkle the cut surfaces with equal quantities of simple syrup and orange-flower water, and sandwich with crème au beurre flavoured with aveline praline, and mask twice with pale green fondant flavoured with orange-flower water.

Cut out three rounds of Genoese $1\frac{1}{2}$ in. thick with a round cutter 2 ins. in diameter, and split these diagonally, leaving six wedge-shaped pieces nearly an inch thick on one side and $\frac{1}{8}$ in. thick only on the other. Only five of these will be needed. With the same cutter cut out five 2-in. rounds of almond paste $3\frac{1}{16}$ in. thick and fasten them on the Genoese, and then cut out the section, as shown on line drawing No. 305A, with the same cutter. Work these petals up with the fingers exactly as described for No. 301 and set them on the gateau, as shown in the line drawing, pressing the inner edges downwards with the pencil-shaped tool (A). Cut away the under Genoese base, sloping downwards, and with a paper

All about Gateaux and Dessert Cakes



No. 305A



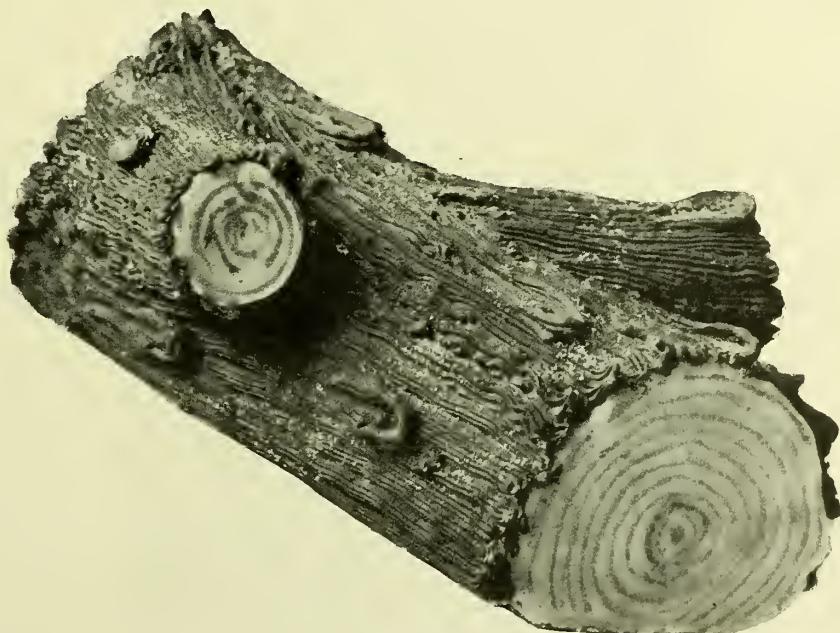
No. 305-

Fancy Dessert Cakes, etc.

cornet mask these under sides with the pale green fondant. Border the gateau by outlining with five curved pieces of outstanding silver lace edging pinched into rounded form. Run along the inner edges of the lace paper a medium-sized plain white line in royal icing. Set a large bulb between each two curved loops, and above these, under the overlapping petals, large angelica diamonds. Outline the edges of the petals with fine lines in rose-coloured royal icing, and then mask each one with rose-coloured fondant rather soft and cool. When the fondant is set, put in the radial lines in pale mauve with a fine camel's hair pencil. To bring the upward curved overlapping edges of the petals into greater prominence they can, if desired, be overlined with fine and finer plain lines in rose-coloured royal icing, and very fine scallop work inside these lines will make them a little more ornate, but less natural. The centre bulb may be a small piece of almond paste $\frac{1}{4}$ in. thick, cut out with $\frac{7}{8}$ -in. cutter, as shown by B on the line drawing, moulded into a half sphere, set in place, and covered with small pointed pear shapes in yellow royal icing, or may be raised by overpiping only on a large yellow bulb.

No. 306.—GATEAU BOIS.

The base for this gateau is generally a piece of Genoese, sandwiched and built up to the necessary thickness, and sometimes coated with a sheet of almond paste. The easiest way, however, is to use something in Swiss roll form as a base. The following is submitted



No. 306.

as best of all:—Make a small Viennois roll (see Genoese), and in place of jam spread it with crème au beurre well flavoured with almond or aveline praline and kirsch. When rolled, trim one end straight, and then cut a length diagonally across the roll so that one side is 7 ins. long and the other not quite 6 ins. The ends should be dipped into hot highly-boiled apricot conserve, and, when set, into cream-coloured fondant or water icing sufficiently thin for the concentric rings to show through.

All about Gateaux and Dessert Cakes

The boles can be formed from almond paste, or, better still, from a much smaller roll shaped straight at one end and diagonal at the other, the straight ends treated exactly as the larger roll, and adjusted in place as shown. They are generally held in position either with a little very highly-boiled apricot, caramel sugar (boiled just beyond the crack), or pinned with a strip of firm angelica. A small pencil-shaped piece of barley sugar or even a length of thin macaroni gives even greater security, and can be used as desired.

The final coating of the gateau is variously effected. Chocolate is almost always the colour chosen, but coffee can be used. Butter cream is the richest, and on that account sometimes objected to. To sum them up, all of the following forms of chocolate will give good results, in addition to coffee crème au beurre :—

(1) Chocolate crème au beurre.

(2) Chocolate fondant, with one-third its weight of fresh butter well beaten into it whilst warm, and allowed to get cold and set.

(3) Chocolate coloured and flavoured fondant, with one-third its weight of butter, as above.

(4) Chocolate coloured and flavoured royal icing, well beaten and firm.

The covering must be done with a finely-cut star tube, and the lines, although running from end to end, must not be too straight, showing here and there small loop-like excoriations in the bark. A few pieces of finely-chopped pistachio and browned almonds or cocoanut may be used to give colour effect ; coloured fine granulated sugar serves the same purpose, carefully used.

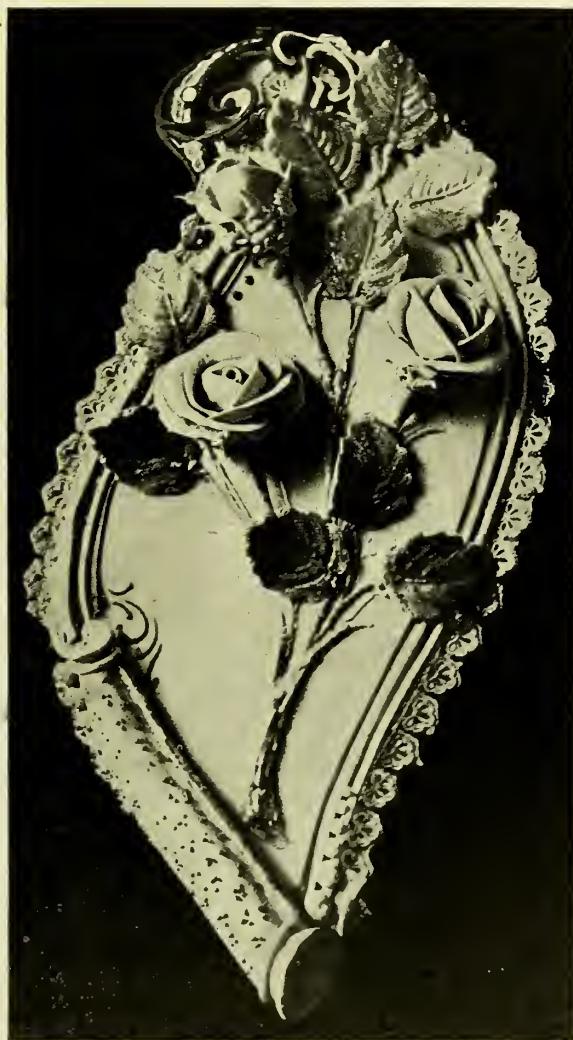
No. 307.—SCROLL GATEAU.

Use Genoese No. 13, and cut either from an oblong piece large enough to cover the dimensions below, or from the sheet, using a cardboard templet the shape of line drawing No. 307A, the square measurement being $8\frac{1}{2}$ ins. by $4\frac{1}{4}$ ins. and 2 ins. thick. The piece of Genoese when cut out must be carefully cut in a surface double curve, starting at A, the highest point, curved slightly downward, then upward and again downward to C, the lowest point, where the thickness must be about 1 in. The double curve must be a less accentuated form of the side curve from A to C. Split the Genoese and sandwich with rose-flavoured crème au beurre. Lightly cover the top surface with apricot conserve, pin a piece of almond paste $\frac{1}{8}$ in. thick, cut out the same shape as the Genoese, and lay on the top, press to ensure adhesion, and with the fingers work up the edge of the almond paste from A to B to a sharp edge.

Mask the edges of the gateau with apricot conserve and cover with small nibs of browned almonds, leaving $1\frac{1}{2}$ in. on the side at C uncovered with the almonds. Roll a piece of almond paste into a $\frac{5}{8}$ -in. roll 3 ins. long. Split it longitudinally, and set it, rounded side uppermost, along the edge from A to B, reducing gradually the end at B to half thickness. Glacé the roll of almond paste with pale pink fondant flavoured with rose-water, using a small paper cornet for the purpose. Should the fondant overflow at all, trim away when set. Then, also with a paper cornet, mask the curved surface with very pale green fondant flavoured with rose-water. With a small cutter stamp out a piece of Genoese the shape of D. This must be $1\frac{1}{2}$ in. thick, and must be thinned diagonally to the lower edge. Cover the top of this with a thin piece of almond paste the same shape, work up the outer edges, leaving the top concave, and set it at the side of the point at C, the apricot acting as a lesion. Cover the sides of this with apricot and browned almonds, the same as the sides. Mask the concave surface with the same coloured and flavoured fondant as the top rolled piece.

Fancy Dessert Cakes, etc.

Run a roped edge along the sides from A to C and from B to C, and also the outside base of the rolled edge from A to B. Cut strips of silver lace edging, pinch them into shape and set on the roped lines, the side pieces outstanding and the end piece sloping downwards. Border the top edge of the end piece with a row of equal-sized (medium) bulbs in pale coffee-cream coloured royal icing. Along the inner edges of the side pieces of lace edging run coarse roped lines in coffee-cream colour. Overpipe these with coarse



No. 307.

plain lines, and inside them medium-sized plain lines in the same colour, and fine lines in dark coffee colour, all a little spaced. In the corner at C run along both edges small scrolls in dark coffee, and also complete the ends of the lines at B with small scrolls in dark coffee. Work up both ends of the roll at A and B with overpiping in plain lines in coffee-cream colour as shown, to give the appearance of the ends of a rolled sheet, overlining the

All about Gateaux and Dessert Cakes

larger end at A only with the dark coffee colour, and carry a side scroll, also overpiped, along the edge of the lace paper at A, with a row of graduated bulbs inside it. Work up the side piece at C with overpiped scrolls, broken, and carried along the bottom edge,

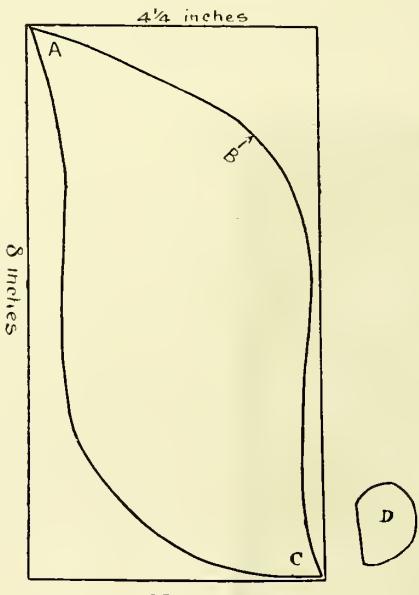
and also up the side. Overpipe all these scrolls with the dark coffee colour, and the small side scrolls again in the paler colour, so that by contrast the main scrolls stand out in relief.

The scroll-shaped panel top must now be outlined with the stems of the rose spray in green, a shade darker than the glacé colour, the thickened portion of the stems being touched with medium-coloured coffee to give them depth and age. The two open roses and the smaller rosebud must now be set in place, and the encasing bud leaves and stems to meet the spray be filled in, after setting the leaves in position. The leaves are of almond paste, coloured green and pressed in a leaf mould, and set to dry in the convex and concave bent forms desired, and must be previously prepared. The roses are W. A. Richardson, piped with pale orange-yellow sugar. The closer folded centres will naturally give the greater density of colour needed there. The leaves of this rose have copper shades, which can be suggested by touching portions of their surface with soft coffee-coloured

royal icing, using a small camel's hair pencil for the purpose, afterwards varnishing the leaves lightly with thin spirit varnish. Be careful to arrange both blossoms and leaves naturally to obtain an artistic whole. The rounded roll from A to B can be dotted all over in small sets of three and four tiny dots in the dark coffee colour to suggest a lace-like pattern.

No. 308.—CRESCENT GATEAU (POLYANTHUS).

Use No. 13 Genoese, and cut a crescent-shaped piece of the dimensions shown on the line drawing marked No. 308A and 2 ins. in thickness, using a cardboard templet as a pattern. Trim the corner at B down at a rounded curve, reducing the point to $1\frac{1}{2}$ in. in thickness. Split the Genoese and sandwich with crème au beurre flavoured with essence of violets. Pin a piece of almond paste $\frac{1}{8}$ in. thick and cut out the same shape, and set on top with apricot conserve as a lesion. Cover the edges with apricot conserve and smother with small nib browned almonds, leaving a 1-in. space at C uncovered with the almonds, as a small piece has to be there added. With a small round cutter 1 in. in diameter stamp out two rounds of Genoese, each $1\frac{1}{2}$ in. thick. One of these must be sloped diagonally, leaving the thinner edge 1 in. thick. Cut out a piece of almond paste and set on the sloping top, fastening with apricot conserve. On the higher side of this piece cut away a small portion to make the side fit the side at B, and with the fingers work up the edges a little to give a concave surface. Take the other small round and cut away one side, so that it will rest on its edge. Cover over the rounded edges with a strip of thin almond paste, leaving the flat base uncovered. Trim away each end diagonally like a blunt wedge, so that when set $\frac{1}{2}$ in. inward from the point at A the sides fit the curve of the crescent. Work up the edges a little to give them an outstanding sharpness.



No. 307A.

Fancy Dessert Cakes, etc.

With some pale heliotrope-coloured fondant flavoured with essence of violets mask both the rounded piece at A, the sloped piece at C, and the gateau surface, using a paper cornet for the purpose. The top portion only of the rounded piece at A must be sprinkled with very small pieces of broken violet *débris* before the fondant has set. The piping of the borders and end pieces is in the same pale shade of heliotrope as the fondant used for masking.

Run coarse roped lines along the gateau edges from A to B on the left side, and from A to the join of the rounded piece at B on the right side, and along the roped lines fix strips

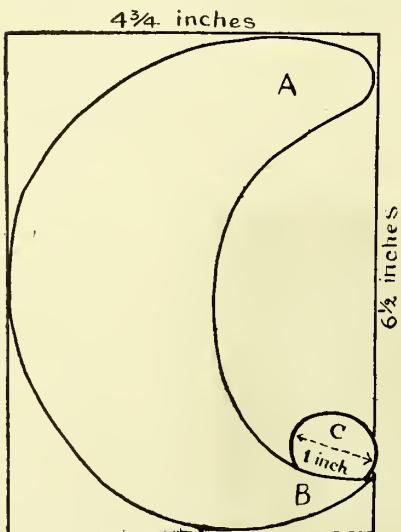


No. 308.

of silver lace edging pinched into rounded form. This edging on the outer curved side must be set at an outward and upward slope, and on the inner curved side must slope upwards and inwards. Along the lower edge of the lace on the inward side pipe a row of equal-sized medium bulbs. On the inner side of the lace on this side run a coarse plain line, and inside this a very fine plain line a little spaced, and again inside a very fine scalloped edging, points inward. On the outer curve, inside the lace, run a very coarse plain line, overpiped with a very fine plain line, and inside this a very fine plain line, and again inside a very fine scalloped edging, points inward.

All about Gateaux and Dessert Cakes

The space at the corner B and C must be piped and overpiped in large G form, and raised five or six lines high, broken with an overlapping inner scroll and an overpiped S scroll carried outside along the lower edge of B.



No. 308A.

The rounded piece at A must have a long hanging three-stroke plume at the point of A, this being outlined with fine plain lines, the outer strokes being looped and the middle one finished in a point as shown, a large bulb covering the ends of all the lines at the top. On the inner side of the rounded shape pipe a hanging seven-stroke plume in fan shape, each stroke being outlined in a loop, with a large bulb at the top, on which set a piece of crystallised violet. Each side or end of the shape must be worked up by large overpiped C shapes, curled well at the upper sides and carried down to points at the lower, and broken with small overpiped inner scrolls.

The inner top panel must have the long spray of foliage piped in pale green, the stems in coarse plain lines and the long leaves either in finer overlined lines or with a small ribbon pipe on edge. The flowers are in pale pink, with centres of pale blue

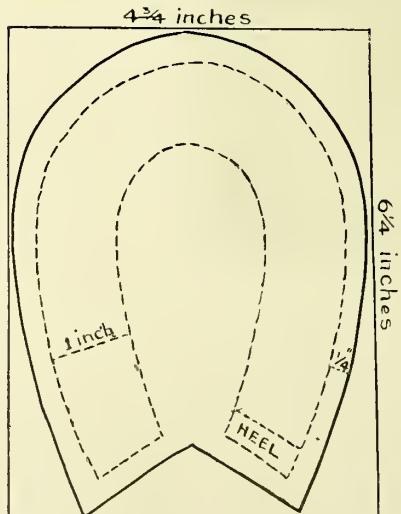
piped in the two colours at once with a small rose pipe. Small white central bulbs, touched in the middle with a pointed match dipped in liquid carmine, will complete the flowers.

No. 309.—HORSESHOE GATEAU.

Use Genoese No. 13, 2 ins. thick, cut to the dimensions shown on the line drawing marked 309A. Split and sandwich with vanilla-flavoured crème au beurre. Pin a piece

of almond paste $\frac{1}{8}$ in. thick, and cut out a horseshoe shaped piece the size shown by the dotted lines. At the same time cut a small piece of the paste 1 in. long and 5-16 in. wide to form the heel. Fasten the horseshoe on top of the gateau with apricot conserve, setting exactly in the position shown on the line drawing. Set the heel on the space marked, fastening securely with a little apricot conserve. Mask the sides of the gateau with apricot conserve, and cover with finely-chopped brown almond nibs. With a paper cornet filled with white fondant flavoured with vanilla mask the horseshoe and gateau top, and when set carefully remove with a knife any fondant that may have overrun the sides.

Along the edges of the gateau run coarse roped lines in coffee-cream colour, and on these place strips of silver lace paper pinched into proper form, and set at a very slight downward slope. silver lace pipe coarse roped lines, overpipe



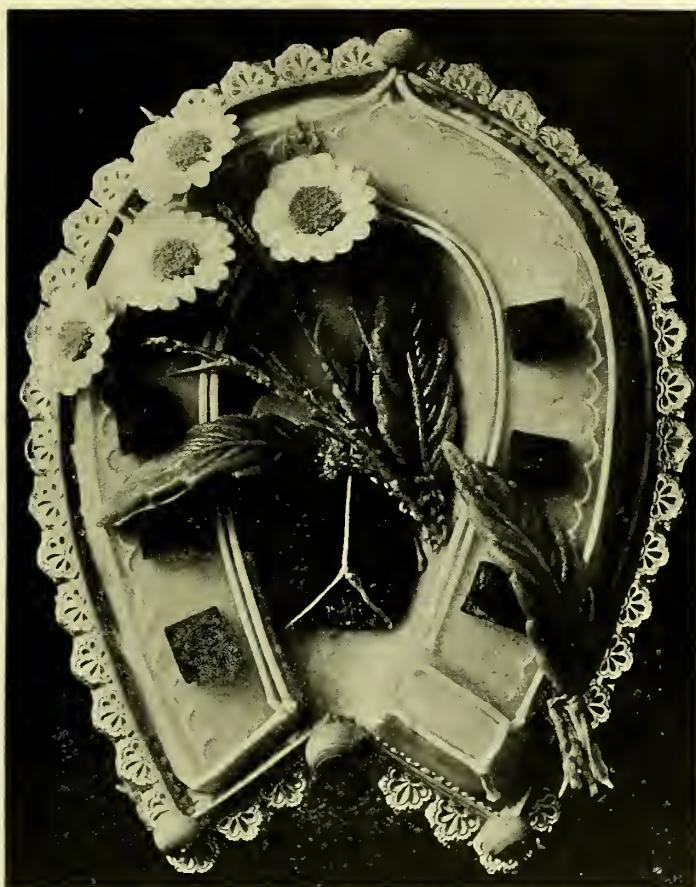
No. 309A.

Along the inner edges of the

Fancy Dessert Cakes, etc.

with a medium and then a fine plain line, and at the point at each corner and in the hollow of the frog set a large bulb, all in coffee-cream colour. Outline the outer edges of the shoe with medium-sized lines in white, meeting in a point at the shoe point, and inside these fine and very fine scalloped edging as shown. Outline the heel with plain lines and the inner edges of the shoe with double plain lines, both sets meeting in points facing the shoe point.

Colour a little almond paste with pure cocoa, and cut seven cubes each $\frac{3}{8}$ in. square. With a sharp knife cut these into pyramid shape to represent the heads of the nails, and



No. 309.

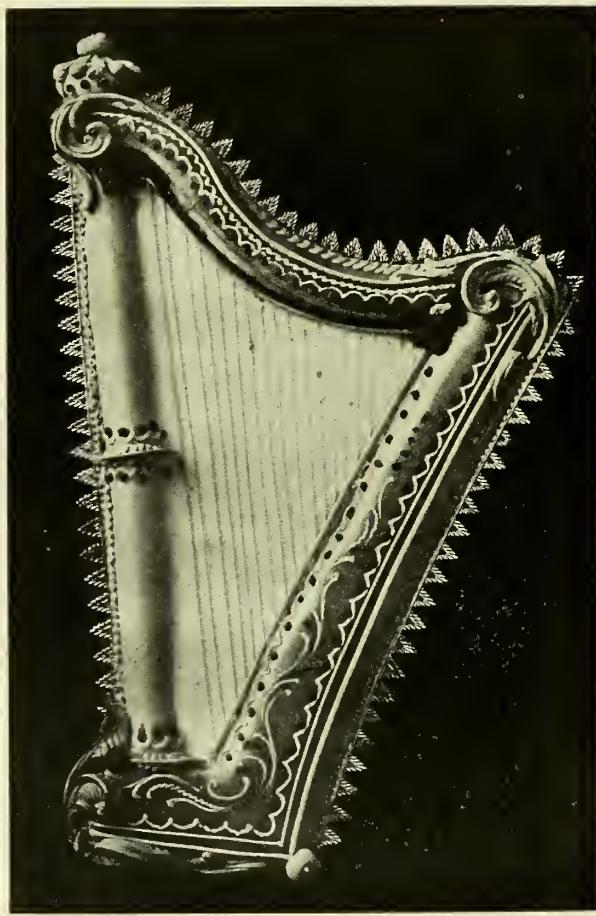
set them in position as shown. Take a small piece of the same paste and cut out a piece as shown to represent the frog, and set it in position after smoothing the sides down in rounded form. Accentuate the shape of the frog by running a central line as shown from the point, ending in two forked lines to the sides, all in coffee colour. The spray of daisies must be set in position, having been previously piped and set up. The stems can be overpiped on very fine strips of angelica, the leaves of moulded green almond paste, bent into the required forms whilst soft, and the daisies white with white centres dipped into fine pale yellow sugar.

All about Gateaux and Dessert Cakes

No. 310.—HARP GATEAU.

Use No. 13 Genoese, cutting with the aid of a cardboard templet the shape and dimensions shown on the line drawing marked 310A, and 1½ in. thick. Split through the middle, cover the cut surfaces with a little apricot conserve, and sandwich with coffee crème au beurre. Cover the top of the gateau with a thin coating of hot highly-boiled apricot conserve, and the sides with coffee crème au beurre, and then with small browned almond nibs.

Pin a piece of almond paste $\frac{1}{4}$ in. thick and cut out the pieces marked A, B, C, and D, and set them in position, bending the piece marked A, and rounding its end as shown.



No. 310.

Where A and B meet, one or both must be slightly cut away or mitred to reduce the width of the joint. B must have its inside edge rubbed down in convex form, and D must have both edges rounded into pilaster shape. With a little pale orange fondant, flavoured rose and almost cold, in a paper cornet mask D from end to end. In the same way mask A, B, and C with coffee-coloured and flavoured fondant, and when set trim away any fondant that may have run out of place. Fill in the centre panel, carefully covering the edges of the orange and coffee with cream or very pale green fondant, flavoured with

Fancy Dessert Cakes, etc.

kirsch. At the base of the almond paste shape on the outer side run coarse roped lines with coffee-coloured royal icing, and upon these set strips of narrow pointed gold lace paper, outstanding at a very slight downward angle, and cover the base edges of these with medium-sized roped lines, also in coffee colour. Cover the inner panel with very fine parallel lines from top to bottom with pale coffee cream colour, and hide the ends of these lines with medium-sized lines of the same colour. Inside the covering line from A to B run only the chocolate coverture. Across the pilaster at D run a medium-sized roped line right and left, and space and centre these with a medium plain line overpiped with a fine line. The roped lines on either side must be bordered with fine scalloped edging points outward, all in coffee-cream colour, and in each scallop loop set a small chocolate bulb. At the base of the pilaster repeat the crossing roped and overpiped lines,

in this case bordering the upper edge only with the scallop work. At the top of the pilaster, starting in the corner recess and running on to the pilaster, pipe in chocolate a small fine-stroke plume with a small bulb at the meeting of strokes.

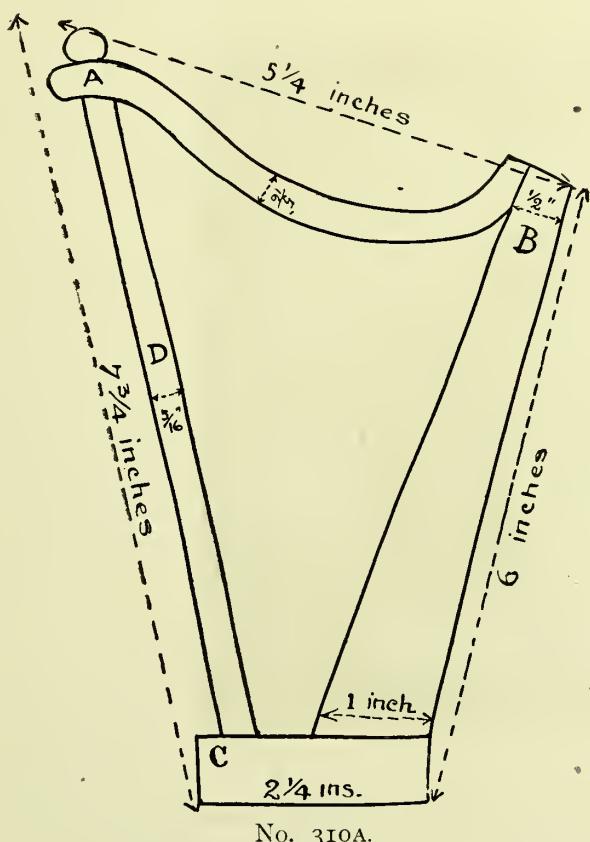
The small knob surmounting the pilaster is made of almond paste, fastened in position either with highly-boiled apricot conserve or a thin spike of angelica, and masked with pale orange fondant, the same as the pilaster itself. When set it is piped in coffee-cream coloured pear shapes, meeting at the top, and the points covered with a large bulb of the same colour, and small chocolate bulbs between the outer strokes of the plumes.

The top portion of the harp frame from A to B is piped as follows: On its outer edge a medium-sized plain line, inside this a fine roped line, then a fine looped scalloped edging, points outward,

all coffee-cream colour, and in each scallop loop a fine chocolate bulb.

B and C on the outer edges have medium-sized plain lines, fine plain lines, and fine scalloped edging, all spaced and in coffee-cream colour, with small chocolate bulbs in the scallop loops. The inside edge of B has wider scallop loops, points inward, in coffee-cream colour, with chocolate bulbs in the loops, and the space between the edgings are lightly filled in with fine scrolling in coffee cream and chocolate, as shown.

In the corner recess at B a three-stroke chocolate plume is set, with a small bulb at its base. On the corners at A, B, and C curled scrolls must be set as shown, overpiped to raise into prominence, broken with small inner scrolls, and extended to right and left along the sides, all in coffee-cream colour. The main scroll only at C must be overlined



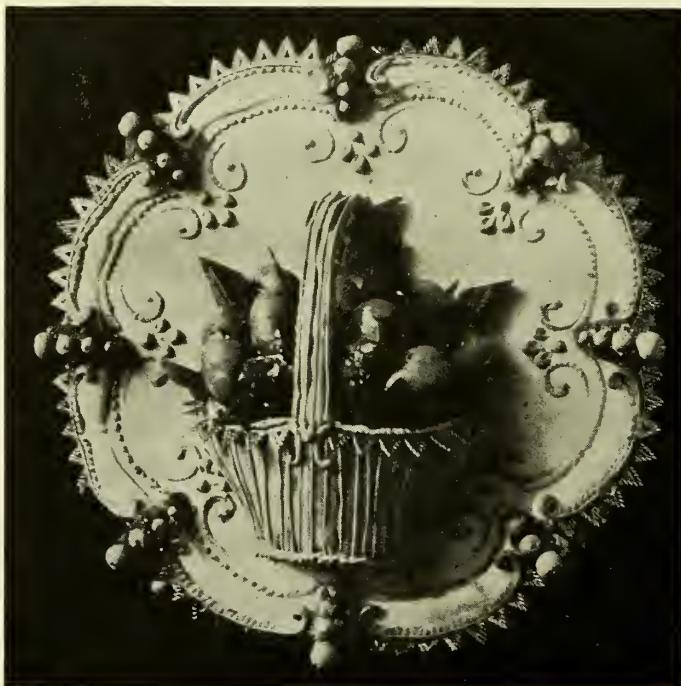
All about Gateaux and Dessert Cakes

with fine lines in chocolate, and the point of the right-hand bottom corner must have a large coffee-cream coloured bulb set at the join of the lines.

No. 311. FRUIT BASKET GATEAU.

Use Genoese No. 13, either baked 2 ins. thick in a ring 6 ins. in diameter or cut from a sheet to the same size. Split through the middle, cover the cut surfaces thinly with apricot conserve, and sandwich with crème au beurre tinted a pale green, and flavoured with maraschino.

Pin a piece of almond paste, tinted pale green and flavoured with maraschino $\frac{1}{8}$ in. thick. Cut out a 6-in. round, lightly coat the top of the Genoese with apricot, and press the paste into position on top. Mask the sides of the gateau with highly-boiled apricot.



No. 311.

and smother with slightly browned almond nibs. Mask the top with very pale green fondant, flavoured with maraschino. When set, mark the circumference of the top into eight equal parts, and with a cornet of pale orange fondant, into which a little royal icing has been beaten, run eight loops along the edges from marked point to point. These loops must be $\frac{3}{8}$ in. wide in the middle and a little less at the ends, which must come inward a little to give the looped form. Cut eight short lengths of gold lace edging, pinch them into loop shape, and set them along the outside edges of the fondant loops horizontally. Inside the fondant loops run fine roped lines in coffee-cream colour, and inside the join of the roped lines pipe small C and reversed C shapes widely spaced, as shown, and between these small three-stroke plumes, with a small bulb at the base of each, all in coffee-colour cream

Along the base edge of each piece of gold lace run a medium-sized roped line, each end

Fancy Dessert Cakes, etc.

being well incurved in wide C shape, with $\frac{1}{2}$ -in. spaces between each two loop ends. These C shapes must be overpiped in very fine lines, the whole of this work being in coffee-cream colour. Carefully divide two large bright glacé cherries each into four fillets. Pinch these into ellipse shape, and set them on the gateau edge between the loops, and along the top of each set four coffee-cream bulbs, graduating inwards.

To make the basket and fruit, cut a piece of Genoese into the shape for the body of the basket, the under side being flat and the top sloping a little towards the outer edge. Cover the sides and bottom first with apricot conserve, and then with thin pieces of almond paste cut to the required form, the top edge standing up a little above the Genoese base. The handle must be made of a piece of almond paste, heated, so that when cut $\frac{1}{4}$ in. wide and 3-16 in. thick, placed on its side, and bent into shape, it will retain its form when cold and set.

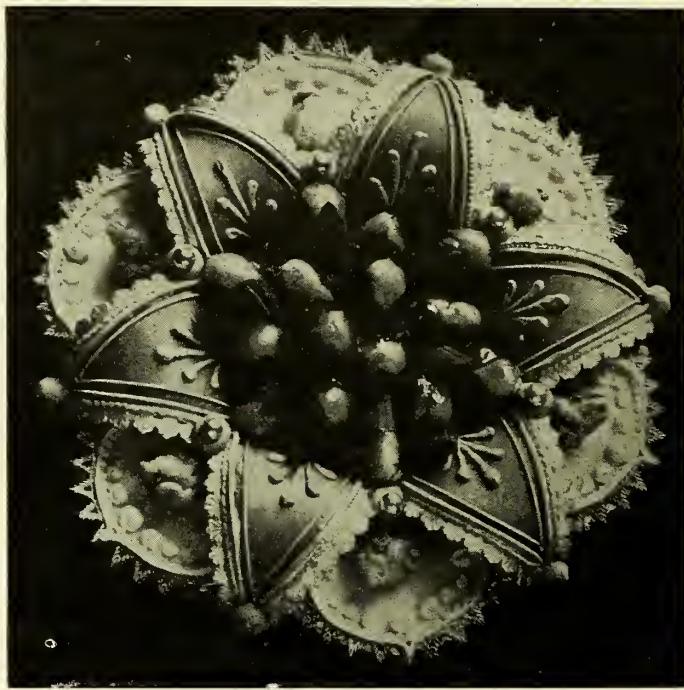
The basket may now be placed in the position shown, and a small roped line in coffee-cream colour run along each side to hold it firmly in place. Both basket sides and handle must now be covered with alternate lines of coffee-cream colour and pale orange coloured fondant, and overpiped with very fine lines of coffee-cream coloured royal icing between the fondant lines. The bottom of the basket must be covered with orange-coloured fondant, and piped in coffee-cream coloured radial lines and roped lines in half-circles. The join of the handle with the basket edge can be covered with small C and reversed C shapes with small bulbs between. Along the top edge of the basket each side of the handle run fine roped lines, and on these set short lengths of gold lace edging pinched into the proper curves. The top of the basket edges along the base of the gold lace must have fine roped lines, and a roped line must also border the bottom edge of the basket, all in coffee-cream colour. The fruit here shown is farced cherries and angelica in various-sized diamond and spear points. The cherries are split once or twice as desired at the sides, and small pieces of white marzipan in egg shape are set inside them, the smallest end of the egg protruding. The cherries are impaled on knitting-needles or other wires, and dipped into very highly-boiled apricot conserve tinted with liquid carmine. The needle ends can be set upright in a holed board or a large potato until the apricot is quite set, when the fruit and angelica can be artistically arranged in the basket as shown.

No. 312.—CASCADE GATEAU.

Use Genoese No. 13, and cut hexagon shape, as shown, with dimensions on the line drawing marked 312A. The thickness should be 2 ins. Split through, spread the cut surfaces thinly with apricot conserve, and sandwich with crème au beurre flavoured with vanilla. Spread a little apricot conserve on top of the Genoese, pin out a piece of almond paste $\frac{1}{8}$ in. thick, cut it the same shape as the Genoese, and cut out from the middle the smaller hexagon shape shown on the line drawing, being careful that the smaller hexagon is set transversely. Set the outer portion on the top of the Genoese and press into position. Mask the edges of the Genoese with crème au beurre flavoured with vanilla, and cover with very small lightly-browned nibs of almonds with which a few coarsely-chopped pistachio nuts have been mixed. Pin a piece of almond paste $\frac{1}{8}$ in. thick, and cut out six pieces each of the shapes marked A A and B B. This paste is best used after heating, so that when cold again it will retain any shape given to it. The A A pieces are to be kept flat, but as they extend over the edges of the gateau the firmer they are the better. The B B pieces must be gracefully bent over a piece of tin to give the required curve, which, of course, they will retain when cold. They can be masked on the convex side with coffee-coloured fondant either before being placed in position or afterwards, as desired. They are, however, more easily placed in position unmasked.

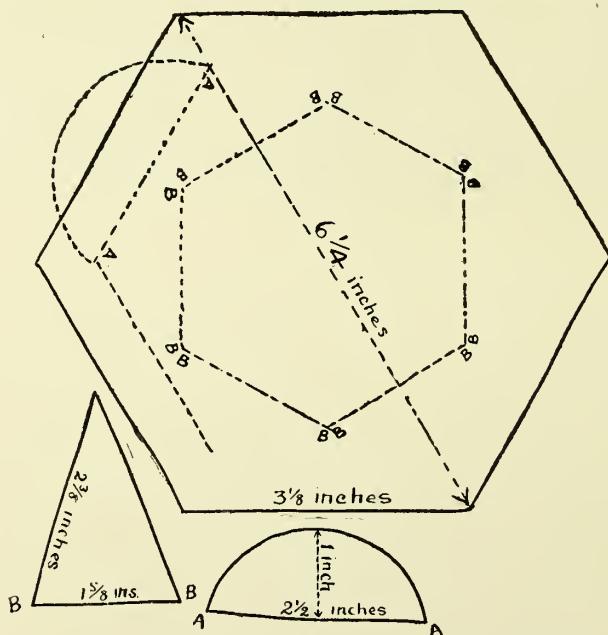
All about Gateaux and Dessert Cakes

Set the sections of circles of almond paste in place, as shown on the line drawing, on top of the thin sheet of almond paste, and with a paper cornet filled with pale green



No. 312.

fondant mask the paste base and the circular sections, leaving the inner hexagon shape well uncovered, except with apricot.



Fancy Dessert Cakes, etc.

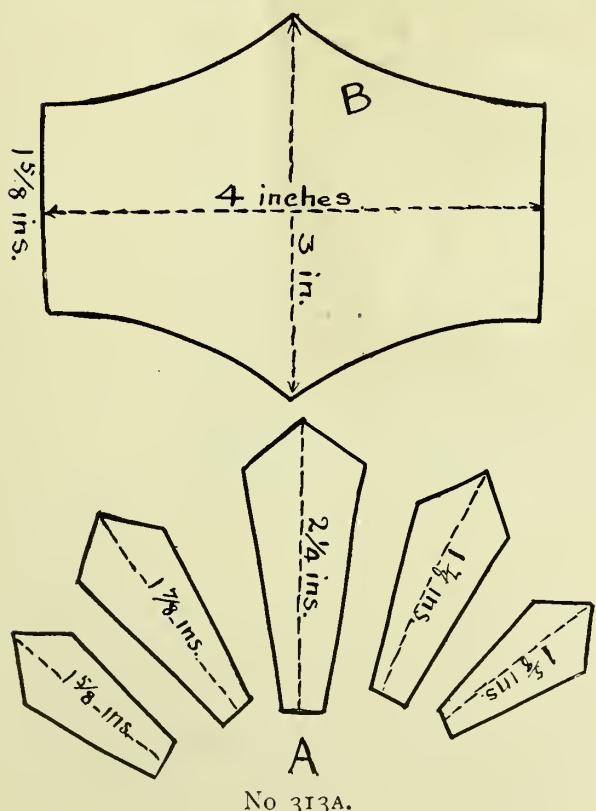
Run a roped line of pale green royal icing along the outer edge of each section, and on top of these lines place short strips of gold lace paper pinched to the proper shape. Along the base of these strips run on each section two roped lines, commencing at the sides with incurved ends, and meeting in the middle with a point. Overline these with fine plain lines, and inside them pipe rows of bulbs graduating from the middle each side, all in pale green royal icing.

Now set the bent leaves in position, their flat bases resting inside the inner hexagon and their points resting on the hexagon points of the gateau. Run roped lines in coffee-cream colour along each side of the leaves, and on these set short lengths of silver lace paper. Hide the inside edges of the lace paper with fine roped lines, inside these medium plain lines, and again inside fine plain lines. At the leaf points set in each case a large plain bulb, and on the inner panel of each leaf a long five-stroke plume, all the points meeting inwards. All this piping is a coffee-cream colour. At the joins of the leaves set a large coffee-cream coloured bulb, and top these with large silver dragees one on each. Beneath these bulbs on the sections of circles set fair-sized pieces of crystallised violets. Fill in the centre space first with a little apricot conserve tinted red with liquid carmine, and on this base fill in a neatly arranged group of farced cherries and diamonds of angelica, the cherries being prepared as described for No. 311.

No. 313. GATEAU PALISSEE.

Use Genoese No. 13, and cut a pointed ellipse 2 ins. thick, $7\frac{1}{4}$ ins. long, and 4 ins. across at the widest part. Split this through the middle, cover the cut surfaces lightly with

apricot conserve, and sandwich with crème au beurre flavoured with kirsch. Pin a piece of almond paste $\frac{1}{8}$ in. thick, and cut out the same shape and size as the Genoese. Lightly cover the Genoese with apricot conserve, place the almond paste on top, and by gently pressing and rubbing hollow out the paste $2\frac{1}{2}$ ins. from each end, raising the edges at each end in a concave curve.

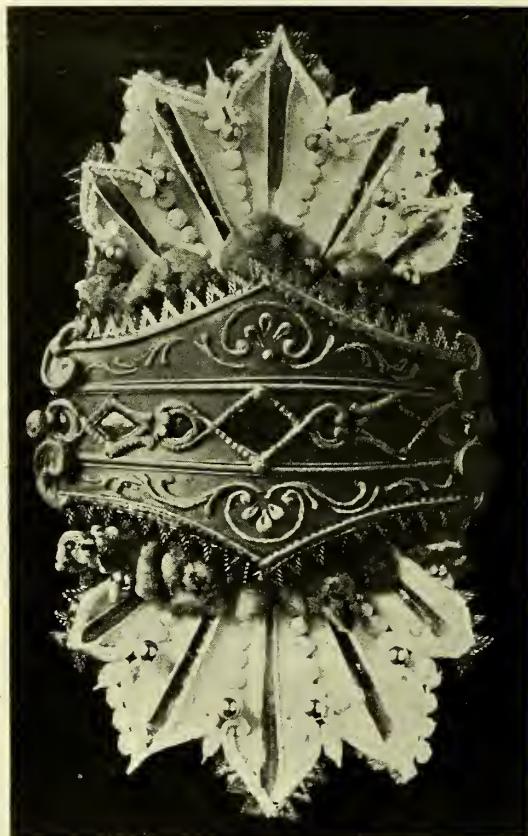


Now heat a piece of almond paste, pin it 3-16 in. thick, and cut out two sets, ten in all, of the small leaf shapes marked A, and one piece the shape and size marked B on the line drawing No. 313A. Set the A pieces on a shaped tin so that they take a slight concave curve, and the B piece so that it takes a convex curve of rather acute form. Its bow should be about 1 in. out of the straight. When cooled and set, mask the B piece on its convex side with coffee fondant, and the larger and two smaller of each set of A with

All about Gateaux and Dessert Cakes

pale green fondant, and the two medium of each set of A in pale heliotrope colour. When set, carefully trim away any that may have run over the side edges of the B and the longer side edges of the A pieces.

Cut a piece of Genoese 1 in. thick, the same shape but much smaller than the B piece. Split and sandwich exactly the same as the larger Genoese, and then trim the ends from the centre into the same bow curve as the B piece. Fasten this with a little apricot across the middle of the gateau. At each end of the gateau, having touched the base with apricot, set the palisade pieces of the A sets, the larger pieces, of course, at each point extending about an inch over the gateau point, then the heliotrope pieces, and, lastly,



No. 313.

the other green pieces. Gently press these into position, and then with a fine pipe of royal icing the same colour as each leaf run a fine roped line on each side of the points. On these set short strips of lace edging, gold on the green, and silver on the heliotrope, the gold outstanding horizontally, the silver at a downward angle. With the fine pipes of self colours run spaced parallel lines along the middle of each leaf, the spaces widening a little towards the points. Along the sides of the points, at the base of the lace edging, run roped lines in the self colours, meeting at the points, and overline these with fine plain lines with incurved ends in minaret form. Cover the joins of the leaf shapes with rows of pale green bulbs graduating inwards, and on the largest one of each set place a medium-sized silver dragee.

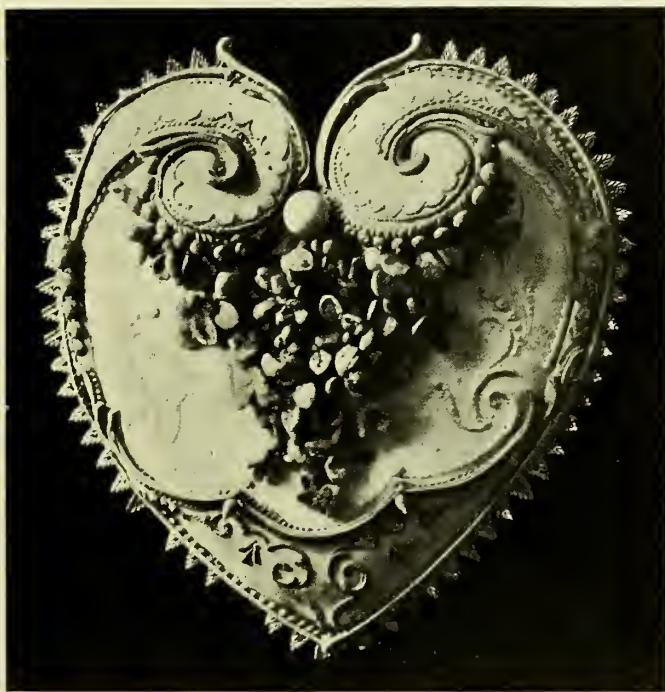
Fancy Dessert Cakes, etc.

Set the B piece over the raised centre across the gateau, edge the two longest sides with gold lace paper set on roped lines. Overpipe these on the inner edges with fine roped and finer plain lines, all in coffee-cream colour. In the same colour pipe the design clearly shown in fine and finer lines, and fill in the little framed spaces on the middle ribbon with carmine-tinted apricot conserve. Also fill in the spaces between the parallel lines on the palisade leaves with apricot, red on the green and yellow on the heliotrope ones.

Under the uplifted edges of the B piece set large crystallised violets, pressing them into the fondant base.

No. 314.—GATEAU D'AMOUR

Use Genoese No. 13, $1\frac{3}{4}$ in. to 2 ins. thick, and cut heart shape, using a cardboard templet the shape and size shown on the line drawing. Split through, sprinkle the cut surfaces with a little kirsch, and sandwich with crème au beurre flavoured with l'eau de parme, or essence of violets. Carefully trim the top of the gateau into convex form, and then lightly mask the top surface with a little apricot conserve. Pin a piece of almond

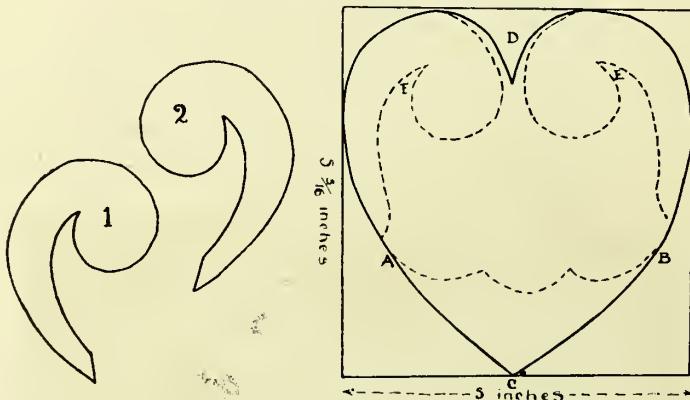


No. 314.

paste $\frac{1}{8}$ in. thick and cut out a heart-shaped piece, using the same cardboard templet as a guide. Set the paste on the top of the gateau, and rub down the edges a little to accentuate the dome shape. Heat a small piece of almond paste, pin it $3\frac{1}{16}$ in. thick, cut out the two small shapes marked 1 and 2 on line drawing No. 314A. Whilst still warm bend upwards the inner side of the curled heads of these shapes, and set them on one side with a piece of cold paste or anything else suitable underneath to keep the heads raised at the proper angle until cold and set

All about Gateaux and Dessert Cakes

Mask the sides with highly-boiled apricot conserve, and smother with very fine sugar nibs. With a fine pipe of coffee-coloured royal icing run a fine roped three-looped line from A to B, and mask the gateau top, all but the marked out space at A, B, and C, with very pale heliotrope fondant, flavoured with essence of violets or l'eau de parme. Run a roped line of coffee-coloured royal icing along the edge of the gateau. Set the two shaped pieces of almond paste in position, the curled heads resting upon small wedges of Genoese, and then with a paper cornet mask the two shapes and the space A, B, and C, making a complete frame as shown with cream-coloured fondant, flavoured with kirsch. The small wedges of Genoese are best made by cutting out a round 1 in. in diameter and $\frac{3}{4}$ in. thick, and splitting diagonally into two.



No. 314A.

Outline the heliotrope panel, spaced a little from the edges, with fine roped lines in deeper heliotrope, incurving the ends of the roped lines at A and B, and in the two side spaces fill in the small scrolls in the same colour. Cut two long strips of gold lace paper, pinch them into the proper curves, and set horizontally on the roped lines of the gateau edges, and along the inner base edges of these pipe medium-sized roped lines in coffee colour, and when the rest of the piping is finished overpipe those roped lines with fine plain lines the same colour.

Edge the upstanding edges of 1 and 2 with medium-sized roped lines, carrying these down to D. Inside finer spaced roped lines, and again inside very fine scalloped work, all in coffee colour. From D, along the lower edges run fine roped lines to the points of shapes, and along the upper edges of the shapes from E to the points, roped lines on the edges, finer roped lines inside, and then fine scalloped edging. Overpipe the outer roped lines with medium-sized plain lines, border the upturned edges from short of E to short of D with bulbs graduating inwards, and from the centre of curled heads above E pipe and overpipe scroll ends as shown, curling round to inside the first bulbs. Pipe and overpipe long S and C scrolls from the lower edges, meeting at D, and from the point of the almond shapes pipe rows of bulbs, graduating along the side frame to A and A, all in coffee colour.

Border the lower panel from A to A with medium-sized roped lines, overpiped with fine and finer plain lines. Outline on the lower side with fine roped loop lines, and set a spear point in each loop recess. Below on the small panel fill in the small scroll work as shown, all in coffee colour. Finish the gateau by filling in the centre panel as shown with crystallised lilac blossoms, starting from under the raised almond paste shapes and finishing at a point as shown, and in the middle of the top edge set a large bulb of pale heliotrope colour.

Fancy Dessert Cakes, etc.

No. 315. - GATEAU MULBERRY.

Use Genoese No. 13, 2 ins. thick, and cut round to any size between 5 ins. and 7 ins. Split through, sprinkle the cut surfaces with kirsch, sandwich with black currant or damson conserve. Mask the sides with highly-boiled apricot conserve, and cover with coarse almond praline or deeply browned almond nibs. Spread a little apricot on top of the gateau, and mask with very pale green fondant flavoured with kirsch. Border the gateau with roped loops in pale coffee-cream coloured royal icing, or crème au beurre, with S-shaped scrolls half length on the outside. Edge the loops on the inside with bulbs, graduating from the centre, in dark coffee colour; overpipe the loops in fine lines in the darker colour, incurving the one end only of each and setting a bulb of the darker colour between the loops.



No. 315.

Across the gateau top pipe the base lines of the spray of mulberries in pale green, overpiping some of them with dark coffee to give shading, and arrange the fruit and leaves, previously prepared, and connect them with the necessary lines. The fruit is made on an almond paste shape, piped in small bulbs shouldered together, in wine colour. The leaves are of green almond paste, pressed into moulds and bent gracefully whilst soft. The toning of colour is given with a brush dipped in soft coffee-coloured sugar, and when set the coloured parts are touched with spirit varnish. The flowers do not, as a rule, co-exist with the fruit, but the artist must have a little licence to idealise Nature. The artistic arrangement of leaves, blossoms, and fruit is clearly shown and easily followed on the illustration.

All about Gateaux and Dessert Cakes

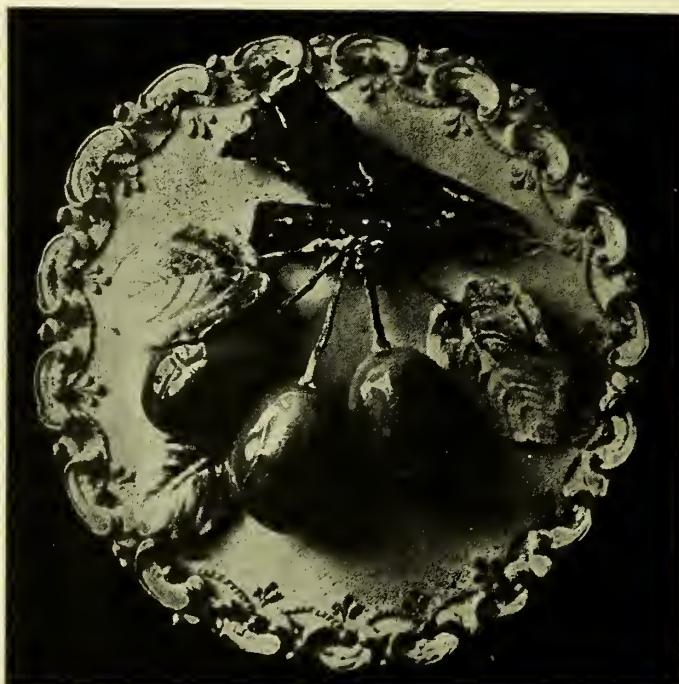
No. 316.—GATEAU PRUNEAU.

Use Genoese No. 13, 2 ins. thick, cut round 6 ins. in diameter. Split through, sprinkle the cut surfaces with a little pruneau or kirsch, or syrup strongly flavoured with either. Sandwich with crème au beurre flavoured the same as the syrup, or, better still, use plum jelly made as follows:—

PLUM JELLY.

1 bottle Victoria plums in water, $1\frac{1}{2}$ lb. crushed sugar,
 $\frac{1}{2}$ oz. agar agar (Japanese gelatine).

Empty the bottle of plums, water and all, into an untinned copper sugar-boiler, and simmer to reduce to a pulp; then pass through a fine hair sieve into a basin. (If the stones be removed, pounded, and added to the pulp before simmering they will greatly



No. 316.

improve the flavour'. Return the pulp to the sugar-boiler, add the sugar and the agar agar, thoroughly dissolve both sugar and gelatine, and then boil sharply for a few minutes, stirring all the time until the jelly webs on the spattle when held up. A few drops of liquid carmine may be added to brighten the colour. Have ready prepared a narrow ring the same diameter as the gateau, covered at bottom and sides with waxed or glassine paper, and pour in the jelly $\frac{1}{4}$ in. thick quite level. When cold, it will be set sufficiently firmly for the waxed paper to be stripped off, and the round of jelly can be set between the two pieces of Genoese and pressed together. A more luscious form of this gateau is to use Genoese only $1\frac{1}{2}$ in. in thickness, to prepare two rings of the jelly, sandwich as before with one, and set the other on top, covering it directly with the fondant glacé. Whichever plan be adopted, the after treatment of the gateau is the same.

Fancy Dessert Cakes, etc.

Mask the sides with highly-boiled apricot conserve tinted with liquid carmine, and smother with a mixture of finely chopped and highly browned almonds and fine sugar nibs in equal proportions. Cover the top of the gateau with very pale green fondant, the same flavour as the liqueur used.

Border the edges with finely-rope loops of chocolate *coverture*, a little spaced from the edges and curved upwards, and between them small three-stroke plumes. Outside between these loops, on the edges, pipe in *crème au beurre* flavoured with kirsch or pruneau small star pipe loops, curving outward and not quite meeting. Overpipe the star pipe loops with a fine plain pipe the same colour, incurving both ends, and between each loop on the outside edge pipe a medium-sized bulb the same colour. Inside each loop, at the base of the small plumes, set a chocolate bulb, and then overline the plain line loops in fine chocolate lines, and set smaller chocolate bulbs on top of the cream bulbs.

The arrangement of the stalk, leaves, and plums will depend entirely on the skill of the operator. The stalk is shaped from white marzipan and covered roughly with running lines of chocolate *coverture* or chocolate-coloured royal icing, touched here and there with green. The ends of the stalks, both the straight ones and those at an angle, are covered in cream colour and touched with coffee or chocolate to mark the grain. The leaves are of pale green almond paste, pressed in moulds and bent whilst soft, and are tinted in places with coffee-coloured sugar mixed with a little spirit varnish.

The plums are moulded in pink almond paste tinted on one side in shades of orange red, and varnished with spirit varnish. The stems of both fruit and leaves are tiny fillets cut from a straw and covered with pale green sugar and touched with the brown sugar varnish brush.

No. 317.—PEAR GATEAU.

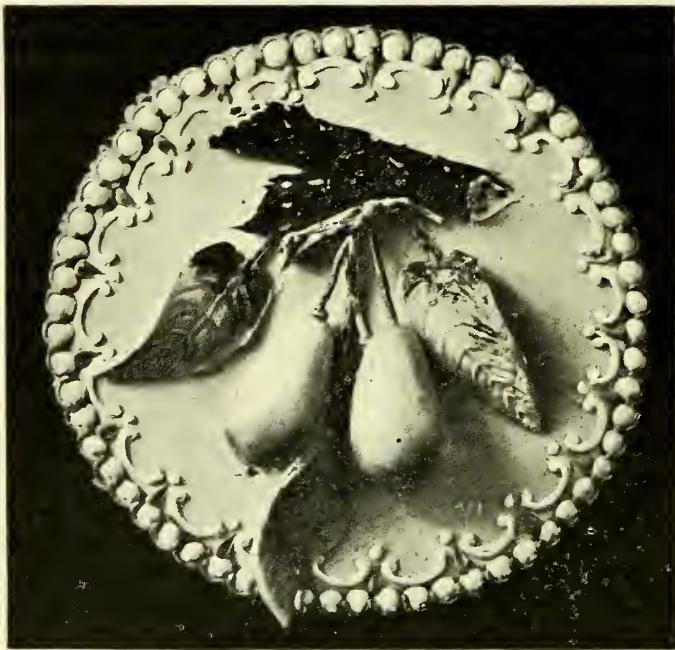
Use No. 13 Genoese 2 ins. thick, cut round 6 ins. or $6\frac{1}{2}$ ins. in diameter. Split it, sprinkle the cut surfaces with kirsch or kirsch-flavoured syrup, and sandwich with a thick layer of highly-boiled apricot conserve into which one-third of its weight of pounded pineapple *débris* has been mixed and boiled together for a few minutes. Cover the sides with the same mixture and smother with small sugar nibs. Spread a little thin apricot conserve on the top of the gateau, and then cover with pale green fondant flavoured with kirsch. Any simple border will be suitable, either in royal icing or in *crème au beurre*. The one shown is in pale cream and coffee-coloured *crème au beurre*. If the gateau be made of a larger size a most effective border is made of red and white glacé pears cut into eight pieces lengthways and arranged at an angle with a slight overlap, red and white alternately. The outer edges of these can then be outlined with overlined scrolls either of royal icing or *crème au beurre*, and outlined on the inner edges with fine roped lines joined with bulbs.

The arrangement of the bunch of wood, leaves, and fruit is of the same character as for No. 316, and the general instructions there given will apply in this case. The leaves, of course, must be pear leaves, the pears must be shaped from yellowish-green coloured paste, and tinted on the upper sides with carmine before covering with the spirit varnish.

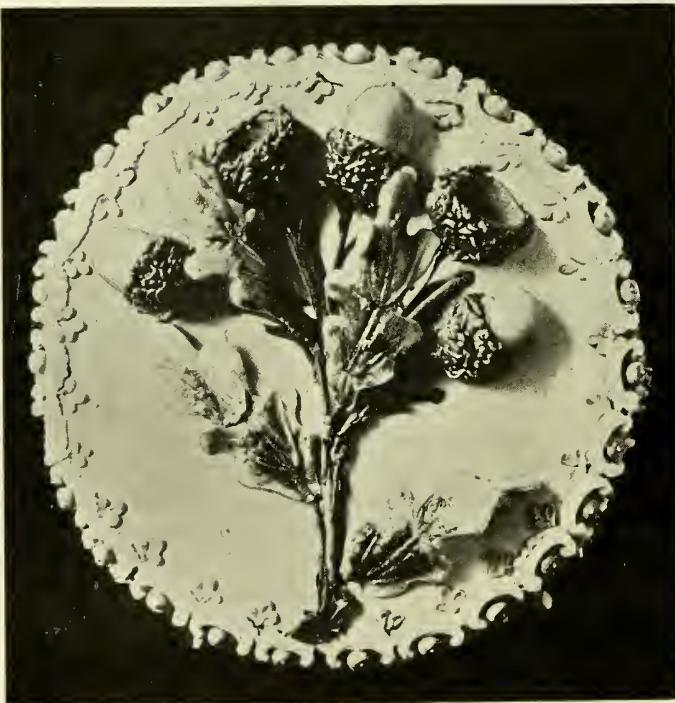
No. 318.—ACORN GATEAU.

Use coffee Genoese No. 6, 2 ins. thick and cut round from 6 ins. to $6\frac{1}{2}$ ins. in diameter.

All about Gateaux and Dessert Cakes



No. 317.



No. 318.

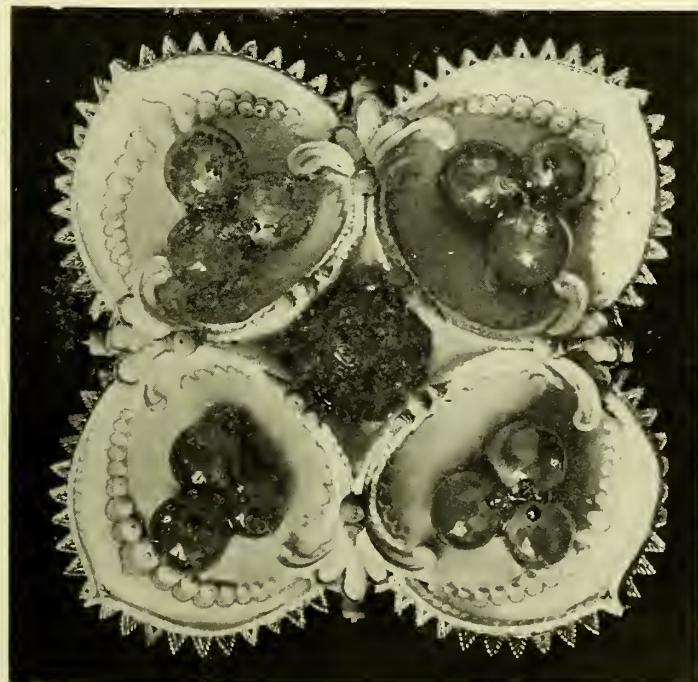
Fancy Dessert Cakes, etc.

Split through, spread the cut surfaces thinly with apricot conserve, and sandwich with crème au beurre, into which a little fine aveline praline has been mixed. Mask the sides with the same kind of crème au beurre, and completely cover this with coarse aveline praline. Cover the top with a thin layer of apricot conserve, and glacé with pale green fondant flavoured with noyeau. The border shown on the illustration is a very simple one, consisting of small overpiped inward curved loops on a small star pipe base in noyeau-flavoured crème au beurre, with small three-stroke plumes on the inner side and small bulbs on the outer side of the loops, both in coffee cream. If a larger sized gateau be made, the same type of border may be used, but must be largely increased in size to give greater boldness of outline.

The acorns are shaped from pale green marzipan, and are set in position after the stem work has been piped in green and touched with chocolate, and the rough cups are piped in chocolate-coloured royal icing on the halves of the fruit. The empty cups are shaped in browned marzipan on small rounded moulds, cut the right depth, set in position and overpiped exactly as the cups on the fruit. The oak leaves are made with green marzipan, pressed in proper moulds and bent into the required shapes whilst soft, and are tinted in front with the brown sugar after being set in position.

No. 319 — GATEAU MUSCAT.

Use Genoese Margarita or marzipan (see Genoese) $1\frac{3}{4}$ in. to 2 ins. thick, and from a square $5\frac{1}{2}$ ins. to 6 ins. in diameter cut to the shape marked A, using a cardboard pattern as



No. 319.

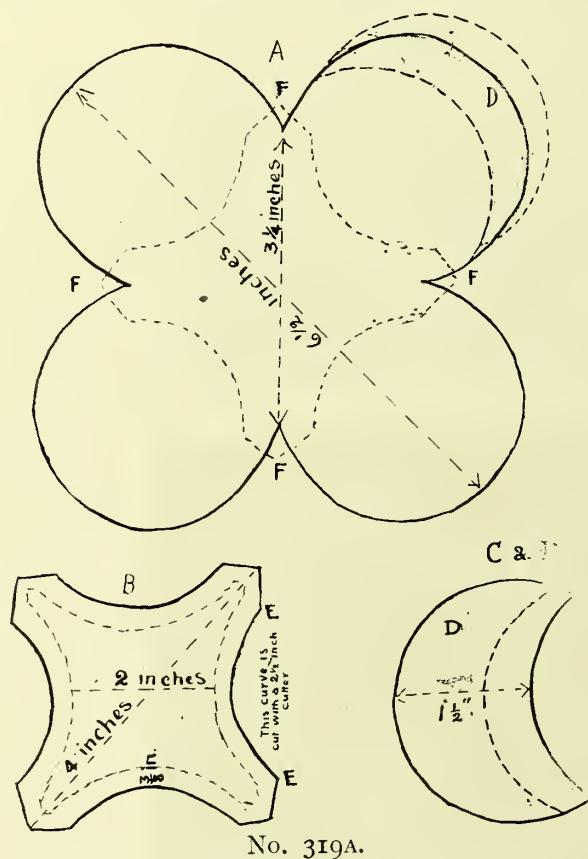
a templet. Split through, sprinkle the cut surfaces with kirsch, and sandwich with crème au beurre flavoured with kirsch. Mask both top and sides with highly-boiled

All about Gateaux and Dessert Cakes

apicot conserve, the top lightly and the sides heavily, and cover the sides with finely-chopped almond nibs that have been dusted with pulverised sugar before lightly browning them in the oven.

Cut from a piece of the same Genoese 3 ins. square and $\frac{3}{4}$ in. thick the shape marked B on line drawing 319A, using a cardboard pattern as a templet, or use a round plain cutter 2½ ins. in diameter, and cut the section of a circle from each side of the square. With a sharp thin knife taper the edges from the marked lines to near the bottom edges. Lightly cover these sloped edges with apricot conserve, and set the piece in position on top of the gateau, marked with dotted lines. Pin a piece of heated almond paste $\frac{1}{8}$ in. thick, and with a plain round cutter 2 $\frac{3}{4}$ ins. in diameter cut out eight rounds; with the same cutter cut away from the side of four of these to leave the shape marked C—*i.e.*, a crescent 1 $\frac{1}{2}$ ins. across at its middle, and from the other four sufficient to leave the narrower crescent shown by the dotted lines and marked D.

Set the D pieces on the rounded edges of the gateau shown by dotted lines, thinning the outer edges a little by finger pressure, so that they stand upward at a slight angle. The C pieces must also whilst warm have their rounded sides thinned a little, pressed into concave shell shape, and as soon as firm enough to retain their shape set on their edges from E to E on the sloping sides of B. In this way the edges of the shell shapes will meet and support each other, leaving a well shape in the centre of them. With a fine plain pipe run roped lines along the outer edges of the D shapes, and on these



lines set out standing short strips of gold lace edging.

With a paper cornet of very pale pink fondant flavoured with kirsch mask the D shapes, and in the same way mask the C shapes with very pale green fondant, also flavoured with kirsch, bringing the fondant down to reach the edges of the D shapes by covering the spaces between. With the pink fondant mask the inside of the well shape, carefully covering the edges of the green colour. With very pale green royal icing rope the rounded edges of the C shapes in medium size, and inside these roped lines run finer green roped lines a little spaced, and inside these fine scalloped lines in dark coffee colour. At the joining lines of the green fondant with the D shapes set rows of green bulbs, graduating from the middles to the sides, and outline these on the D side with fine scalloped loops in coffee colour, the centres meeting in minaret points.

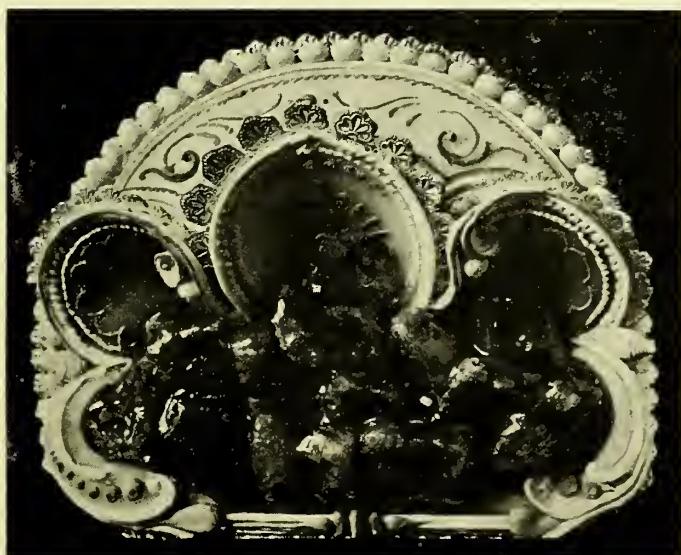
Fancy Dessert Cakes, etc.

At the lower corners F pipe and overpipe in green long three-stroke plumes, outline the outer edges with overpiped lines in coffee colour, with a large coffee bulb on the point of the middle stroke. Overpipe the roped edges of the C shapes with fine and finer lines in green, incurving both ends at the sides of the plumes, and at the top of the plume points set in coffee colour a medium-sized bulb and a pear shape as shown. On the middle of the top edge of each C shape set a coffee bulb with a pear shape on each side of it. Along the outer edge of each D shape cover the join of the pink fondant and the gold lace edging with medium-sized roped lines in pale cream colour, the lines from right and left meeting in the middle with a point. Overpipe these roped lines with fine plain lines the same colour.

Cut twelve muscat grapes, leaving a $\frac{1}{4}$ in. of stalk on each, and dip into very hot highly boiled heavily sugared apricot conserve (see conserves), drain, and when set place, stalks upward, three in each fondant-covered space as shown. Also take a small bright red glacéd pear, cut off one-third at the calix end, dip into the hot conserve, and when set place stalk end uppermost in the central well.

No. 320.—PINEAPPLE CUSHION GATEAU.

Use Genoese Margarita $1\frac{3}{4}$ in. to 2 ins. thick, and cut from a sheet to the size and shape shown on line drawing No. 320A, using a cardboard pattern as a templet. Split through, sprinkle the cut surfaces with maraschino, and sandwich with crème au beurre flavoured with maraschino into which chopped pineapple *débris* has been mixed. (The



No. 320.

débris will be the small pieces obtained by trimming the cubes of glacé pine into equal-sized pieces). Mask the gateau lightly on top and heavily on the sides with highly boiled apricot conserve, and cover the sides with coarse almond praline nibs.

Cut a piece of Genoese $\frac{3}{4}$ in. thick the shape marked B, and carefully trim the top in a dome-like curve from the inner looped edges to the outer rounded edges. Mask the top

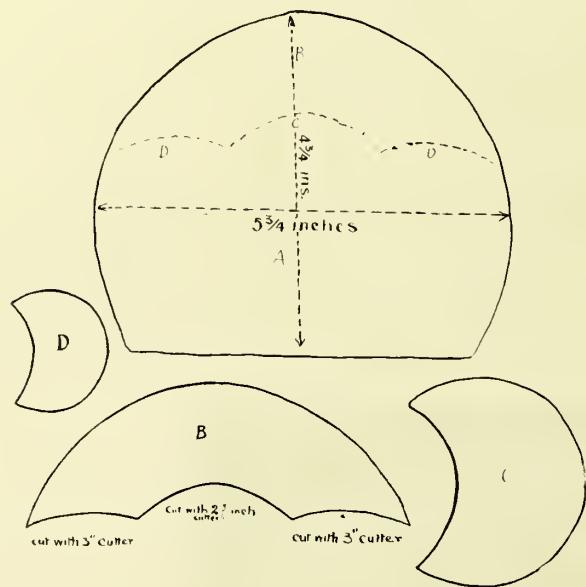
All about Gateaux and Dessert Cakes

with apricot conserve and cover with a very thin piece of almond paste cut to the same shape and pressed and rubbed into convex form on the Genoese. Set this in position as shown on the line drawing. The pieces cut from the B piece in shaping must now be carefully crumbed and mixed with a little of the crème au beurre used for sandwiching and set on the inner edges of B at D C D, and with a small spoon smooth into concave slopes to form a base ground for the almond paste shells to be set against.

Carefully mask the rounded top of B with very pale cream-coloured fondant flavoured with maraschino, using a paper cornet for the purpose. Pin a piece of almond paste $\frac{1}{8}$ in. thick and cut out one piece as marked C, using a plain round cutter $2\frac{3}{4}$ ins. in diameter, and also four pieces as D, using a plain round cutter $1\frac{3}{4}$ in. in diameter. Bend the C

piece into shape and set in position at an upstanding angle as shown at C, the rounded edges standing up at least $\frac{1}{2}$ in. in the middle above the edge of B. Bend and set in position at D D two of the smaller pieces, both of these spreading a little outwards, and below these, facing each other at the gateau ends, the remaining two small pieces, almost flat, the outer edges slightly upstanding and the inner edges pressed down a little, as must be the lower edges of each of the other shapes.

Now with a paper cornet mask the central C piece with white fondant flavoured with maraschino, the two wing D pieces with pale coffee, and the two facing D pieces



*No. 320A.

with white, at the same time covering the rest of the surface with the pale cream-coloured fondant. Border the edges of the gateau with roped lines in cream colour, and on this base set outstanding a gold lace edging, pinched into rounded shape for the curved edges, and straight along the front edge and along the inside edges of the whole a border of medium-sized bulbs in pale cream. At the back of the C and D D pieces on B run coarse roped lines in cream, and then slightly spaced medium-sized plain lines following the same looped form, and from the ends of the outside loops one long looped line, slightly spaced from the bordering bulbs, thus enframing the panel. Inside this frame very fine roped lines in coffee colour, following the same shape, and inside this small right and left coffee scrolls as shown.

Run a cream-coloured roped line along the rounded edges of the C and D D shapes, and on this base set on the D D narrow silver lace edging, reaching on their inner edges to the joining point only. Along the edge of the C shape run wider edging, and let this surround the entire shape, overlapping the edges of the wing shapes. Border the C shape on the base of the silver lace with a medium-sized roped line in cream, overpiping this with a fine and finer line the same colour, and inside it a fine roped line, a little spaced. In the centre of the shape pipe in coffee a wide fine nine-stroke plume with a bow of small chocolate bulbs above, graduating to right and left from the middle. Border the wing pieces with medium-sized roped lines on the edges of the lace, with finer roped lines

Fancy Dessert Cakes, etc.

inside ; overpipe the outer ropes with fine and finer plain lines, incurving the inner ends as shown, and carrying long S scrolls at sides on to the lace to reach the edge at the base of C. Set a large bulb between the curled ends and the scroll, all in cream colour, and then overline the plain lines with fine lines in coffee, and run fine scalloped work in coffee inside all the other lines.

Run parallel lines in cream along the base of the gold lace on the straight edge of gateau, border in cream the two facing D shapes with roped lines, incurving the ends on the straight sides. Overpipe the roped lines with fine and finer lines, carrying S scrolls at the sides on to the lace edging and breaking the border with inner scrolls midway, all in cream colour. Where the wing D shapes and the facing D shapes meet set a large pear-shaped bulb in cream colour, and between the incurved ends of border and S scrolls set, point inward, a large pear shape in chocolate, and between the ends and the inner scrolls rows of small chocolate bulbs graduating inwards. Cross the parallel lines on straight edge with bars of coffee, an overpiped one in the middle, a small one on each side, and to right and left of these pear shapes. The entire space available from base of C to D shapes must be filled with small pieces of glace pineapple dipped into hot, highly-boiled heavily-sugared apricot conserve, drained and set, and heaped up in a neat pile.

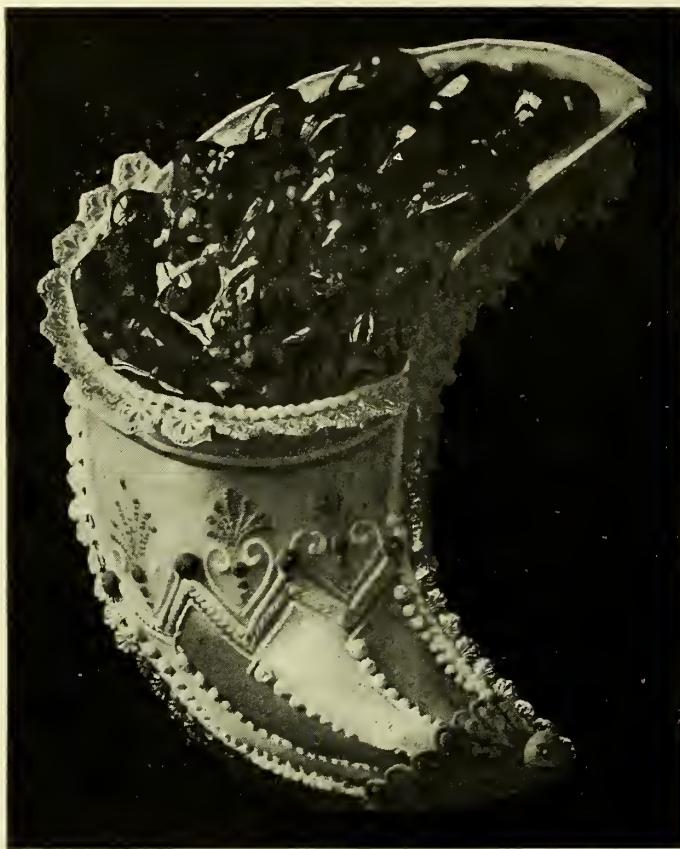
No. 321.—GATEAU TUNISIAN.

Use Genoese Margarita $1\frac{3}{4}$ ins. to 2 ins. thick and cut crescent shape, the size shown on the line drawing marked No. 321A. Split through, sprinkle the cut surfaces with orange curacao, and sandwich with crème au beurre flavoured with curacao. Mask the top lightly and the sides heavily with highly-boiled apricot conserve, and cover the sides with fine sugar nibs mixed with coarsely-chopped pistachio nuts. Cut a piece of Genoese $\frac{3}{4}$ in. thick, the shape of the space marked A to A A on the line drawing carefully, tapering it down in dome form on both sides and the end to a blunt round point. Cover lightly with apricot conserve, and over this a very thin piece of almond paste rubbed down to the same shape, the edges across from A to A being raised a little in trumpet shape, and on the outside being carried along to B to give a graceful opening. Cut another piece of almond paste $3\frac{1}{16}$ in. thick to fit the space from A A to C, trimming away the edge at B, so that the last piece fits inside the trumpet mouth. Work up the edges a little after setting the latter piece in position.

With a fine pipe of pale green royal icing outline in fine ropes the pointed shapes D D and E E, as well as the curved lines dividing them. With a paper cornet of pale cream-coloured fondant fill in D and D, and with pale coffee cream colour fill in E and E and the space from A A to C. Then with a cornet of pale green fondant cover the rest of the raised horn right up to the edge of and inside the trumpet mouth. Trim away with a thin knife any fondant that may run out of place, and along the gateau edges from A to A on the inside of the crescent, and from A to B on the outside set strips of outstanding gold lace paper pinched into the proper curves. Along the edge of the trumpet mouth bend a strip of wider lace paper, either gold or silver, set upstanding. At its base to hide the join, run a fine roped line in pale green, and behind it a row of pale green bulbs, outlined with fine loops in coffee colour. Behind these, a little spaced, run a medium-sized plain green line and a very fine plain line in coffee. Overpipe the pointed lines of the D and E spaces with medium-sized roped lines in green ; outline these on the spaces side with very fine roped lines in green, spaced a little, and on the other sides with plain lines, touching. In the spaces between the points pipe in green in very fine roped lines

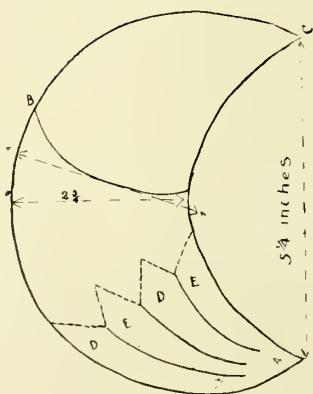
All about Gateaux and Dessert Cakes

wide heart shapes, with fine seven-stroke plumes in coffee above them, fine graduated bulbs in coffee bisecting them, and medium-sized coffee bulbs on the points between the heart shapes.



No. 321.

At the base of the gold lace edging on gateau edges run medium-sized roped lines in cream colour, and along the dividing lines of the D and E space run rows of pale green bulbs, graduating towards the blunt point. On the point itself pipe in coffee colour obliquely an eight-stroke plume, all the strokes close together and the larger ends out-lined in loops of the same colour. Along the edges of the almond paste lip from A to C and B to C run medium-sized roped lines in pale green, overpiped with plain lines of the same colour. The fruits used for filling the trumpet mouth are fine light-coloured small Tunis dates. These must be split, the stones removed, and the pieces dipped into hot, highly-boiled heavily-sugared apricot conserve, drained, and, when set, placed, cut sides downwards, neatly into position, so that they rise slightly in neat rows.



No. 321A.

Fancy Dessert Cakes, etc.

No. 322.—GATEAU PALISSEE (WALNUT).

Use Genoese Margarita $1\frac{3}{4}$ in. to 2 ins. thick, cut to the size and shape shown in the line drawing marked No. 322A, using a cardboard pattern as a templet. Split through, sprinkle the cut surfaces with noyeau, and sandwich with crème au beurre flavoured with noyeau, adding a few very finely-chopped or grated walnuts. Mask the top lightly and the sides heavily with highly-boiled apricot conserve, and cover the sides with small nibs of chopped walnuts.

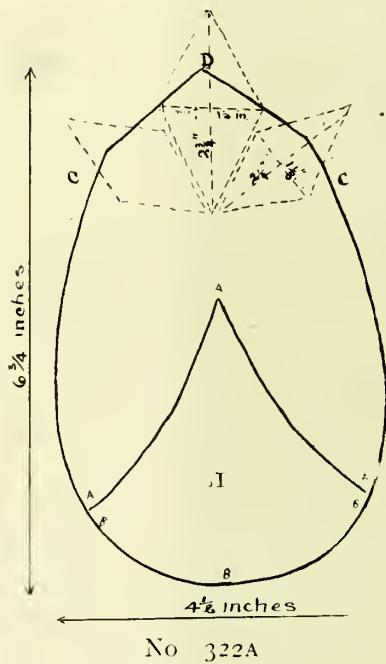


No. 322.

Cut a piece of the same Genoese $\frac{3}{4}$ in. thick, the shape of the piece marked II. on the line drawing, and carefully trim it in rounded form from B B at the sides to B at the lower edge. Set in position on gateau top and lightly mask the top with apricot conserve and cover with a thin sheet of almond paste, rubbing it smoothly into position, the edges standing a little beyond the Genoese base, the point at A being turned upwards in a graceful curve. Pin a piece of almond paste $\frac{1}{8}$ in. thick, and cut out three diamond-shaped

All about Gateaux and Dessert Cakes

pieces the sizes shown on the line drawing. Bend these a little so that they will stand at a slight upward curve when set in position. When shaped and firm set them as shown, tilting each on a small almond paste ball. Outline them with roped lines in cream colour, and on these place short strips of silver lace paper, and mask with white fondant flavoured with noyeau, using a small paper cornet for the purpose. At the base of the lace paper outline the shapes with medium plain lines, and having run fine lines inside these, overpipe the outer ones with fine lines, all in cream colour. On the inside of each diamond pipe in coffee colour fine long plumes, seven strokes on the middle one and five strokes on the outer ones.



Border the edges on each side with bulbs graduating from A to C, and at those points pipe and overpipe C and S shape scrolls, continuing the bulbs to the point at D, all in cream colour. On the inside edge at A and A pipe a very large cushion bulb in coffee colour to form a foundation for the scrolls to be placed there. Outline with roped lines the edges of II. from A to A on each side, and on these lines set strips of narrow gold lace edging.

With a paper cornet filled with noyeau-flavoured white fondant mask the surface of II. carefully; trim away with a thin knife any fondant that may overrun at B B B, and between the edges of II. shape and the gateau edges set outstanding a strip of rather wider gold lace. Border the II. shape on the edges from A to A of both sides with a roped line in coffee, and inside this, as well as from B to B, a coarse plain line in cream, and again inside a fine plain line in cream colour. Set a large coffee bulb on the point at A, and on the panel of the II. shape fill in very fine coffee-coloured scrolls to right and left from the

middle and base as shown. At the two sides A and A on the coffee bulbs pipe and overpipe scrolled end continuations from the coarse side lines, with inner smaller scrolls, all in cream, but overlined with fine lines in coffee.

The half walnuts with which the space between the II. shape and the diamond shapes is packed are dipped into hot, highly-boiled heavily-sugared apricot conserve, the nuts set in overlapping rows as nearly as possible, the nuts being lifted and set in position with a bonnet pin to avoid damage to their appearance.

No. 323.—BISCUIT GATEAU (TRIANGLE).

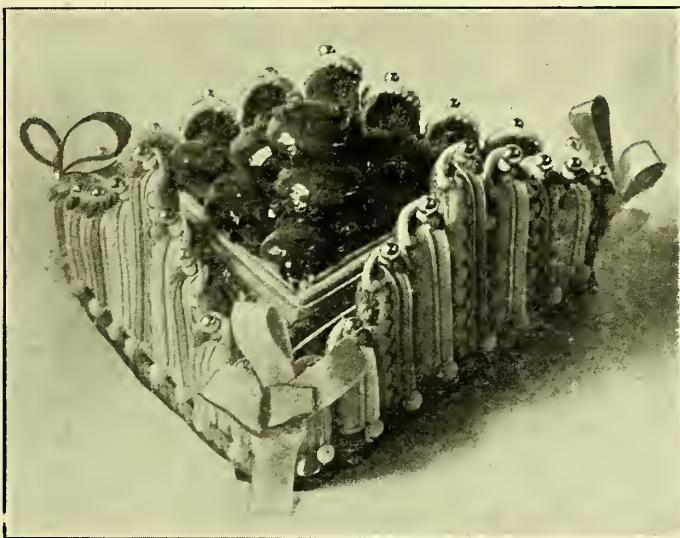
Use Genoese No. 13, 2 ins. thick. Cut into triangle shape $6\frac{1}{4}$ ins. along each side. Split through, sprinkle the cut surfaces with orange curacao flavoured syrup, and sandwich with crème au beurre flavoured with the liqueur alone. Cover the top and sides lightly with highly-boiled apricot. Pin a piece of soft almond paste $\frac{1}{8}$ in. thick, cut out a piece the same shape as the Genoese, set it on top, press into position, and rub down the edges 1 in. from each side so that they take a rounded curve with very thin side edges.

Run a plain line of royal icing along the dotted lines from A to A on each side, and

Fancy Dessert Cakes, etc.

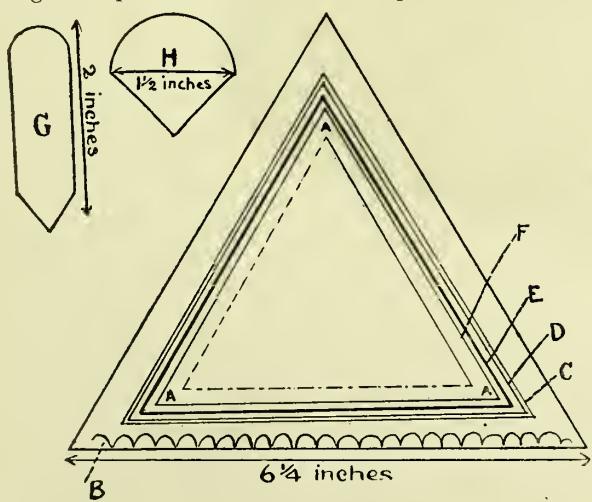
with a paper cornet filled with white fondant flavoured orange fill in the triangular frame right to the edges of the gateau.

Cut strips of gold lace edging $6\frac{1}{4}$ ins. long, and set these on the gateau edges, one side being shown and marked B on line drawing No. 323A, the ends of each strip to be mitred. Along the outer edges of the lace paper run a fine line in pale pink royal icing. Along the inner edges a fine line of coffee colour marked C, inside this a fine pink line marked D, inside this a heavy pink line marked E, and again inside a fine pink line marked F.



No. 323.

Have ready some narrow Savoy fingers and Savoy drops, the latter $1\frac{1}{2}$ in. and 1 inch in diameter. Mitre the ends of three of the biscuits as marked G, and three of the larger drops as marked H, and dip these with four of the smaller drops into hot, highly-boiled, heavily-sugared apricot conserve tinted pale pink, and set in position as shown, i.e., the biscuits at the corner of the inner panel, the mitred drops at the sides, all the mitred ends fitting together, then three of the small drops on top facing the corners, and one small drop in the centre.



No. 323A.

six 2-in. into thin white fondant, and the six $2\frac{3}{4}$ -in. and the six $2\frac{1}{4}$ in. into very

All about Gateaux and Dessert Cakes

pale pink fondant. As soon as set run a fine line in white royal icing across each biscuit $\frac{1}{2}$ in. from the straight end, and from this line to the top of each biscuit pipe as follows : Those glacéd in white a coarse plain pink line bisecting the biscuit, and overpipe this with a very fine pink line. On each side of the bisecting line a fine pink line and a fine scalloped edging in coffee colour. The biscuits glacéd pink must have a coarse bisecting line in white overpiped with a very fine line the same colour, and also fine white lines on each side.

The rounded top of each biscuit must be piped with a fine roped C shape, following the curve of the biscuit top, overpiped with plain line with well-rounded ends, all in pink. Inside each C shape a medium pink bulb must be set, and on each bulb a No. 4 silver dragee, and below each dragee a spear point in coffee-colour.

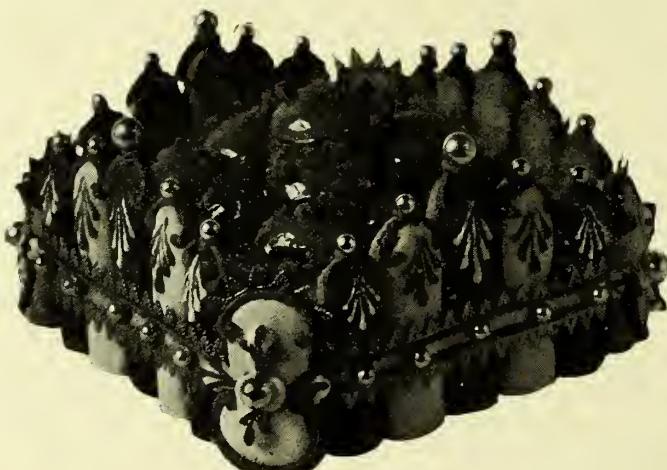
Cut a length of cardinal-coloured gauze or fairy ribbon $\frac{1}{2}$ in. wide and 20 ins. long, and fasten to one side of it a strip of narrow gold lace edging. Set this, gold side uppermost, along the base of the biscuits, fastening with a small bulb to each biscuit. On the upper edges of this cover the ends of the lines on the biscuits with medium-sized bulbs in pink.

At each of the gateau corners set a small plume-shaped bow, as shown, of white fairy ribbon, sprinkle small pieces of green angelica on top of the biscuits, and the gateau will be complete.

No. 324.—BISCUIT GATEAU (SQUARE).

Use Genoese No. 13, 2 ins thick. Cut into a square 5 ins. diameter, split through, sprinkle the cut surfaces with kirsch, and sandwich with crème au beurre au chocolat.

Trim the top edges on each side of the square from A A A A marked on line drawing



No. 324.

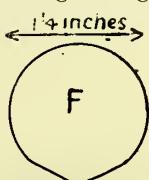
No. 324A in a rounded slope into cushion-like form, and then lightly mask both top and sides with highly-boiled apricot conserve. Pin a piece of almond paste $\frac{1}{8}$ in. thick, cut a square piece a fraction larger than the square of the Genoese, and set on top, rubbing the edges to accentuate the cushion form.

With a fine pipe of white royal icing run lines from A to A on each side, and with a paper cornet filled with very pale green fondant flavoured with kirsch fill in the fondant as a frame to the edges. When set, fill in the inner panel A A A A with hot, highly-boiled, heavily-sugared apricot conserve tinted pale pink. Have ready a number of Savoy

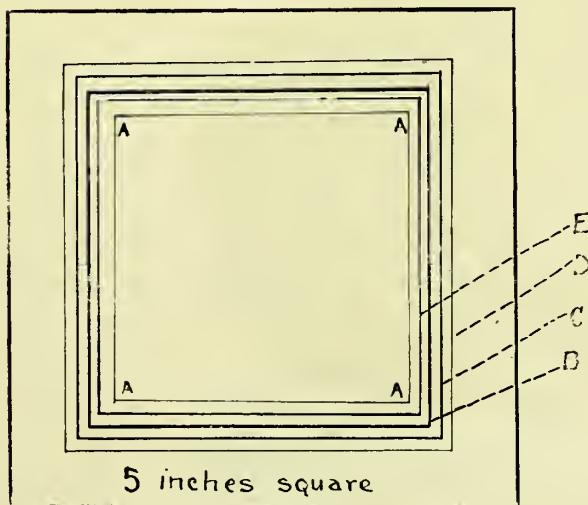
Fancy Dessert Cakes, etc.

fingers and drops, the latter about $1\frac{1}{4}$ in. in diameter. Take two single fingers and divide each in two across. Dip these four pieces and nine of the drops into the hot conserve. When set place the four pieces in the form of a cross, facing the sides of the apricot-covered panel. Set four of the drops in the corner spaces, four above these in a smaller square, all meeting, and the remaining one on the top. Sprinkle very tiny cubes of bright green angelica on top of the pile. Now outline the panel with medium-sized plain lines of pale green royal icing marked E, outside this coarse lines of chocolate colour marked B, medium lines of green marked C, and fine chocolate lines marked D, all spaced.

The sides are built up with Savoy fingers of graduated lengths, five on each side. Cut four 3 ins. long and glacé the rounded surface with chocolate, eight $2\frac{3}{4}$ ins. long and glacé pale green, eight $2\frac{1}{2}$ ins. long and glacé chocolate, all straight at one end. Also



mitre eight of the drops as F, and glacé pale green. On the top half of each finger pipe long five-stroke plumes, green on chocolate, chocolate on green. Arrange the biscuits upright in fence form on the gateau sides, the highest chocolate in the middle of each side, and then the next size in green on each side, and again the smaller size in chocolate on each side, fastening each with a bulb in green. Cut four 5-in. lengths of white or pale green gauze or fairy ribbon, and set across each set of five biscuits, the lower edge about 1 in. from the bottom ends of the biscuits, press the ends on the apricot-covered sides to hold the biscuits in position. Run a fine rope along each edge of the ribbon, and to this fasten (a strip of narrow gold lace edging top and bottom, and cover the edges with



No. 324A.

fine roped lines in chocolate colour. Along the middle of each strip of ribbon set a chocolate bulb in the middle of each biscuit, and on this set a No. 4 silver dragee. Pipe the rounded top of each biscuit with a roped C shape in chocolate, and overpipe each with plain lines the same colour, well incurving each end. On the top of each C shape pipe a medium-sized bulb in chocolate, and surmount each with a silver dragee, No. 6, in the middle and No. 4 on the side ones.

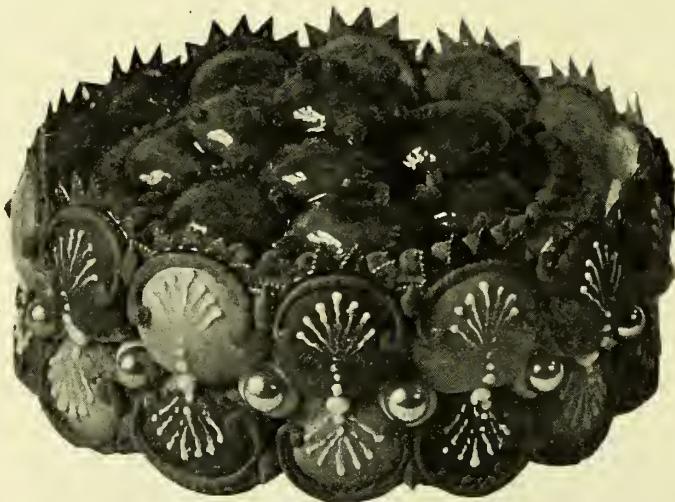
Now set up the mitred drops at the corners, point to point in 8 shape. Pipe a roped C in chocolate at the top and bottom of each, and overpipe with plain line, but before overpiping the top ones cut short lengths of gold lace edging, pinch into rounded shape, and set upstanding on the roped lines. In the middle of each set of these drops pipe in green a large pear shape top and bottom, points facing, and on these pipe in chocolate three-stroke plumes. Between the two drops pipe in wing form a right and left pear shape in green, points towards each other, and overpipe these with three-stroke plumes in

All about Gateaux and Dessert Cakes

chocolate. In the middle of the 8 shapes pipe a large green bulb, and on this set a No. 6 silver dragee.

No. 325.—BISCUIT GATEAU (ROUND).

Use Genoese No. 13, 2 ins. thick and 5 ins. in diameter. Split through, sprinkle the surface of the bottom piece only with kirsch, and then spread a thick layer of apricot on the sprinkled surface. With a plain round cutter $3\frac{1}{2}$ ins. in diameter cut out the middle of the top layer, leaving a ring as shown on line drawing No. 325A. Set this on the lower half, and press into position. Mask the top of the ring and the gateau sides with apricot, and then with a paper cornet filled with pale coffee-cream coloured fondant, flavoured with vanilla, mask the top and inside edges of the ring. When set, trim away any of the fondant that may have run over the gateau edges, border the inner edge of the ring with medium-sized bulbs of coffee crème au beurre, and outline these with fine loops of the same cream.

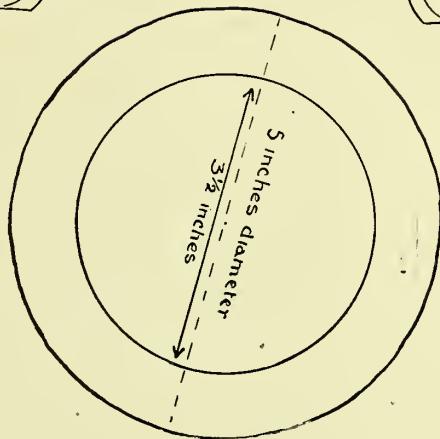
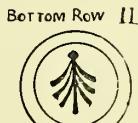


No. 325.

Have ready some small Savoy drops $1\frac{1}{4}$ in. in diameter, trim away a little on the one edge of about twenty-eight of them, dip half of them in chocolate, and half in pale coffee-coloured fondant so that not quite the whole of the rounded top is covered, as shown by the inner rings of I. and II. All of these must be piped with fine seven-stroke plumes, as shown, in pale coffee-cream coloured royal icing, half of each colour having the plumes reversed for the bottom row, and the other half with the plumes upright for the top row.

Set the bottom row in position first, alternate colours, with the flat side downwards, and then above these the top row, coffee above chocolate and chocolate above coffee, the flat edges of the top row resting on the rounded edges of the bottom row. All to be fixed with a sugar bulb. Run fine roped loops of coffee-coloured royal icing along the rounded top edges of the top row, cut short lengths of narrow gold lace edging, pinch into rounded shapes, and set upstanding on the roped lines. On the outer sides cover the joins with roped C shapes with incurved ends, and set a spear point between each two shapes. Run roped loops also on the bottom edges of the bottom row, and overpipe

Fancy Dessert Cakes, etc.

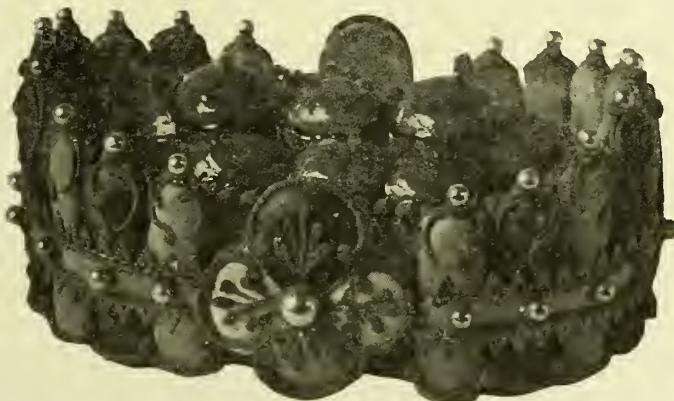


No. 325A.

four on top and one on top again. Cut two bright green brochettes into tiny cubes, and sprinkle on top of the biscuits.

No. 326.—BISCUIT GATEAU (ELLIPSE).

Use No. 13 Genoese, 2 ins. thick. Cut ellipse shape, 6 ins. long by 4 ins. broad. Split through, sprinkle the surface of the lower half with maraschino, and cover thickly with apricot conserve. With a sharp knife cut out the inner portion of the top piece (shown by the dotted lines on line drawing No. 326A), using a cardboard pattern as a



No. 326.

templet, and set in position on the lower half. Round the edges of the top ring neatly, and mask the top and sides of the gateau with hot apricot conserve. Then with a paper cornet filled with pale-green fondant flavoured with maraschino, mask the top of the ring, carefully trimming away any of the fondant that runs over the sides.

with fine plain lines, the incurved ends brought well up the sides of the biscuits, setting a spear point between the shapes as above. All to be in coffee colour. In the spaces between each four biscuits set a large bulb of coffee-cream coloured royal icing, and on each of these a No. 6 silver dragee.

Fill in the well on top of the gateau with whipped cream flavoured coffee and vanilla, spread level, and cover with warm apricot conserve, lightly covering with a teaspoon. Dip eleven or twelve of the drops into hot, highly-boiled, heavily-sugared apricot conserve, and set one of these in the centre of the cream filled well, seven or eight in a ring round,

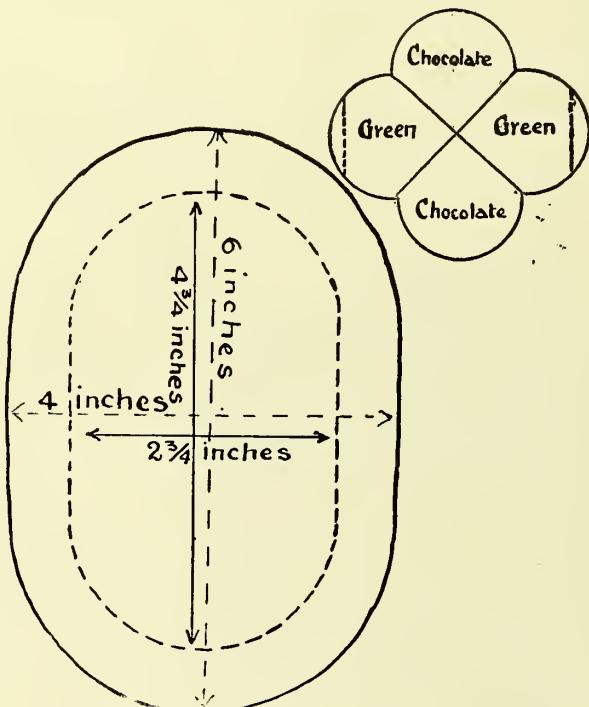
All about Gateaux and Dessert Cakes

Run a fine roped line of pale-green royal icing along the inner edge of the ring, and on this set a strip of narrow gold lace edging, pinched into shape, points outwards. Border the inside edges of this with medium-sized bulbs of coffee-coloured royal icing.

Fill the well with whipped cream flavoured with maraschino, spread level, and lightly cover with just warm, highly-boiled apricot conserve, pale pink, using a teaspoon for the purpose. Dip eleven $1\frac{1}{4}$ -in. Savoy drops into hot, highly-boiled, heavily-sugared apricot conserve tinted pale pink, set one at each end and three on each side of the well,

and three along the top. It will be necessary to fit these drops together before dipping, as the end ones will probably need to be mitred to make them fit. Sprinkle on top a few small cubes of bright green angelica or brochettes.

The Savoy fingers for covering the sides must be trimmed each $\frac{3}{4}$ in. wide, and cut flat at one end. Two must be 3 in. long, four $2\frac{3}{4}$ ins., four 2 ins., four $2\frac{1}{4}$ ins., and four 2 ins. in length. The 3 in., $2\frac{1}{2}$ in., and 2 in. must be glacéd in pale coffee-cream coloured fondant, and the $2\frac{3}{4}$ -in. and $2\frac{1}{4}$ -in. in chocolate fondant. These can be set in position with a little royal icing (coffee-cream colour) on the flat sides, the 3-in. at each end and the smaller ones in graduated lengths to right and left of them, leaving the side spaces vacant for the mitred drops. Four of these must be glacéd in chocolate, and four in pale green, and mitred



No. 326A.

when set so that the sharp edges come together. To make them fit into the side spaces it will probably be necessary to trim away the sides, as marked in dotted lines.

When the finger biscuits are placed in position, strips of fairy gauze ribbon (white) must be stretched, the lower edges 1 in. from the bottom of the fingers, and fastened on the Genoese with small bulbs of royal icing. If desired to make very secure, small bulbs may be set on each finger, the same colour as the glacé, and the ribbon pressed or stretched on the bulbs. Both edges of the ribbon must be roped in fine lines of coffee-cream colour, and edged with narrow strips of gold lace, and again roped to cover the edges and joins. In the middle of each biscuit, on the ribbon, a small coffee-cream bulb must be piped, and on each bulb a No. 4 silver dragee set. At the lower edge of each finger a roped loop in coffee cream, the loops being joined together with bulbs of the same colour. On the top edge of each finger must be overpiped scrolls in coffee-cream colour, as shown, surmounted with a bulb and a No. 4 silver dragee.

The mitred drops set in the side spaces must each have a fine five-stroke plume piped, point to the centre, and the outer edge of each drop must be roped in C shape, and overpiped in plain lines with incurved ends, and in the centre of the four a large bulb and a No. 6 silver dragee, all in coffee-cream colour.

Fancy Dessert Cakes, etc.

GATEAU NOUGAT.

These form a most interesting variety, for nougat is capable of being used in so many forms that once the operator has mastered the difficulty of making and handling there is an unlimited field open to him for his ingenuity in devising new and beautiful forms. Eight distinct forms will be shown here, sufficient to suggest many variations.

Nougat consists of almonds and melted sugar with a little lemon juice to prevent graining. There are two distinct methods of making the nougat, or rather two methods of bringing the sugar to the correct condition before adding the almonds. The first and most usual is to use fine grade castor (cane for preference). Place it in the sugar boiler, with the juice of half a lemon to each 1 lb., and simply melt it over a slow fire, stirring gently with a small spattle to ensure an even colour, and adding the prepared almonds, warm, and gently blending together. In expert hands this method is easy and successful.

The second plan is to add sufficient water (and the lemon juice) to dissolve, and boil up to the full crack, and just before the caramel point is reached stirring in the warm almonds as for the first plan. The sugar must be high grade, whilst the almonds may be shred, filleted, or chopped small, according to the use to which the nougat is to be put, and must be free from dust. The chopping is most useful and general, as the mixture is easier to use. In each case the almonds must be quite dry and very slightly tinted in the oven, and be used warm.

The prepared paste must be turned out on to an oiled slab (warmed, if possible, by a small gas jet), and pinned to the required thickness, and cut into the shapes needed, either with oiled cutters or a knife or scissors, according to the shapes required. If these are to be bent or otherwise shaped, the tins, plates, or moulds required must be previously provided, because the shaping has to be done quickly, and with as little handling as possible.

In the United Kingdom, where we are blessed, or otherwise, with a very humid atmosphere, nougat paste is apt to attract moisture, become sticky, and quickly collapse. If exposed, two or three days is quite as long as it will stand safely. It is, however, so universally liked, is so highly decorative, and gives such tone to a nice shop window, that no ambitious young confectioner should neglect it.

No. 327.—GATEAU NOUGAT (I) (PENTAGON).

Use Genoese Margarita, $1\frac{1}{2}$ in. thick, and from a round $6\frac{1}{2}$ ins. in diameter cut a pentagon, using a carefully measured and cut cardboard shape as a templet. Split through twice, sprinkle the cut surface with kirsch, and sandwich with highly-boiled apricot conserve. Trim away the top and bottom edges a little, and then cover the top and sides in the same way with apricot.

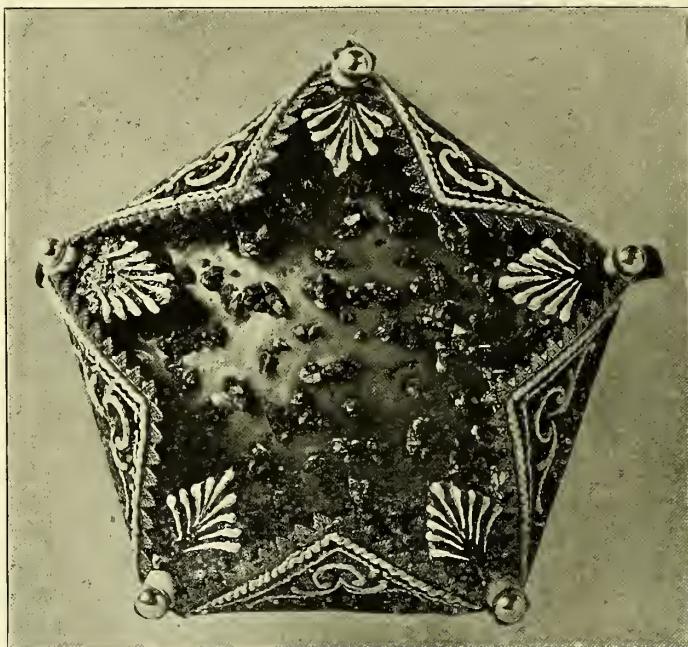
Prepare the nougat, and cut out five pieces the shape and size marked A, and five pieces the shape and size marked B, both very thin. Set the A pieces on a bent oiled tin to curve them a little into the shape shown on the sides of the gateau leaving the B pieces perfectly flat.

By the way, the A shape shown on the line drawing marked No. 327A is only set in the middle of the pentagon to save space; it is not to be used there.

When the A shapes are quite set, place them in position on the five sides, the straight sides all meeting. If these edges be touched with the flame of a small spirit lamp they will quickly adhere.

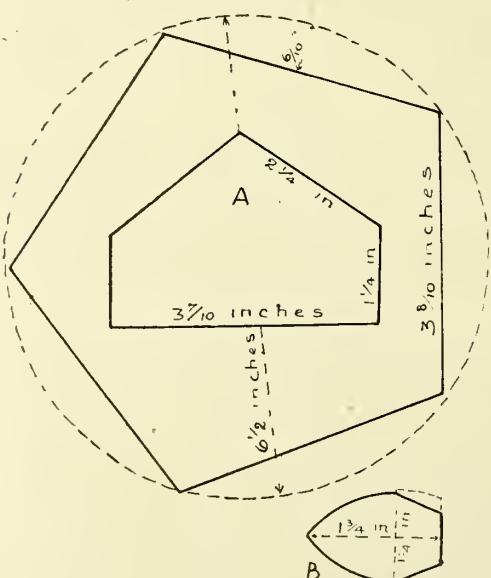
All about Gateaux and Dessert Cakes

This spirit lamp, by the way, is almost a necessity in sugar work of this character, and should be at hand when wanted. The best type is a small glass lamp with a cotton



No. 327.

wick and a glass extinguisher. It can be obtained for a trifle from any chemist, and should burn methylated spirits of wine.



No. 327A.

With a fine pipe of coffee-cream coloured royal icing run roped lines along the top edges of each of the five A shapes, cut short lengths of narrow gold lace and set on the edges upstanding. Run roped lines along the base of the edging, and below these very fine roped lines, spaced. Under these, with the very fine pipe, run in small C shapes with small S scrolls to right and left, as shown.

Fill in the top of the gateau with whipped cream, sweetened, and in which fine almond praline in powder has been mixed. Sprinkle finely-chopped nougat on top of the cream.

Warm the lower edges of the B shapes with the spirit lamp, and fit them into the corners of the A shapes, to which they will quickly adhere. When firmly fixed, pipe each one in long nine-plume forms on the higher portion. Cut fine narrow fillets of red

Fancy Dessert Cakes, etc.

glacéed pears, trim away a portion of the flesh, and set them stalk end uppermost at the corner joins of the A shapes. If made warm in the flame of the spirit lamp or touched with melted sugar they will adhere firmly. At their top point set a large bulb of coffee-cream coloured royal icing, and on each bulb a large silver dragee.

No. 328.—GATEAU NOUGAT (2) (CUSHION).

Use Genoese Margarita, 2 ins. thick. Cut into the size and shape marked A on line drawing No. 328A. Trim the top dome shape, highest on the straight sides, sloping down on rounded edges. Split through, sprinkle the cut surfaces of the bottom piece with kirsch, and sandwich with a thick layer of crème au beurre flavoured with kirsch and mixed with the crumbs from the top. Mask the top and sides with highly boiled apricot conserve, and mask all over with white fondant flavoured with kirsch.



No. 328.

Pin the nougat $\frac{1}{8}$ in. thick, and cut out one piece the shape and size marked D, one piece the shape marked B, four pieces shape marked C, using a $2\frac{3}{4}$ ins. plain round cutter, and two pieces the shape marked E, using a plain round cutter $1\frac{1}{4}$ in. in diameter. Bend the large D piece a little so that the point is curled over as shown.

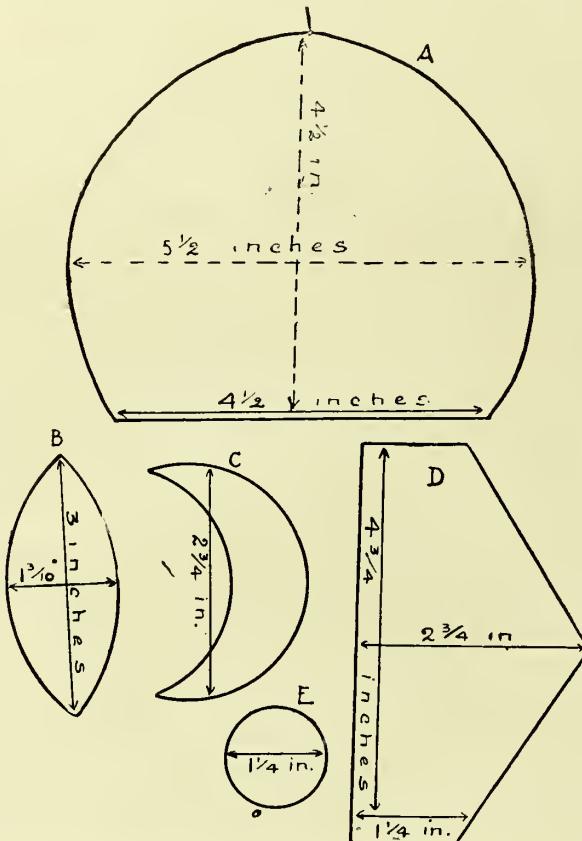
When all are set, place the D piece at the straight side, the top bending over the gateau, fastening firmly to the fondant. Stick the B piece into the middle of the rounded edge, sloping a little downwards, and two of the C pieces on each side, pressing them into the fondant a little. Fasten one of the E pieces at each end of the D piece, as shown.

Arrange the spray of fruit, consisting of fillets of red and white pears, apricots, green figs, and angelica, as shown, and pipe as follows, in coffee cream coloured royal icing. On the B shape a long seven-stroke plume, points inwards, and place a bright cherry at the base. Outline the outer edges of the C shapes with medium-sized roped

All about Gateaux and Dessert Cakes

lines two-thirds the length from the upper parts. Overpipe the plain lines, broken in the middle and carried down to the lower parts. Between the C shapes on the gateau pipe roped and plain lines side by side, each set having between it a row of graduated bulbs with a No. 6 silver dragee set on the largest one.

Edge the sloping sides of the D shape with fine roped lines, and on these set short lengths of silver lace edging. Along the lower edges of these run fine roped lines, then spaced plain lines, and then roped loops, points downwards. In each loop set a small bulb, and



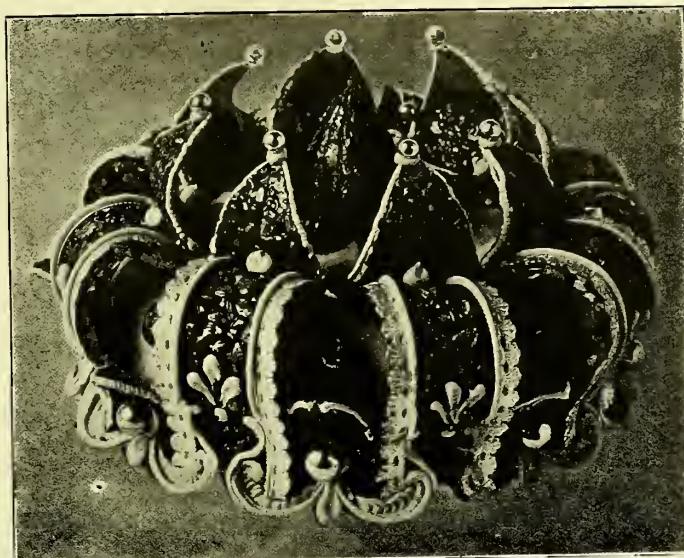
No. 328A.

on each a No. 3 silver dragee. At the point set a larger bulb, and surmount with a No. 6 silver dragee. On the E shapes at the sides edge with curled C shapes, overpiped, broken in the middle with smaller scrolls, and with side S scrolls to meet the lower ends of the C shapes. Between the C and the S scrolls pipe short three-stroke plumes with bulbs at the base, and join the ends of the S scrolls and the C shapes with overpiped recumbent C scrolls. Set at an angle from the gateau sides on to the lower ends of the nearest C shapes, which must then be outlined on the inner sides with rows of bulbs graduating downwards.

NO. 329.—GATEAU NOUGAT (3) (CROWN).

Use Genoese Margarita, 2 ins. thick. Cut round $5\frac{1}{2}$ ins. in diameter, as marked A on line drawings No. 329A. Trim the top into dome shape, leaving $1\frac{1}{2}$ in. of the sides straight.

Fancy Dessert Cakes, etc.



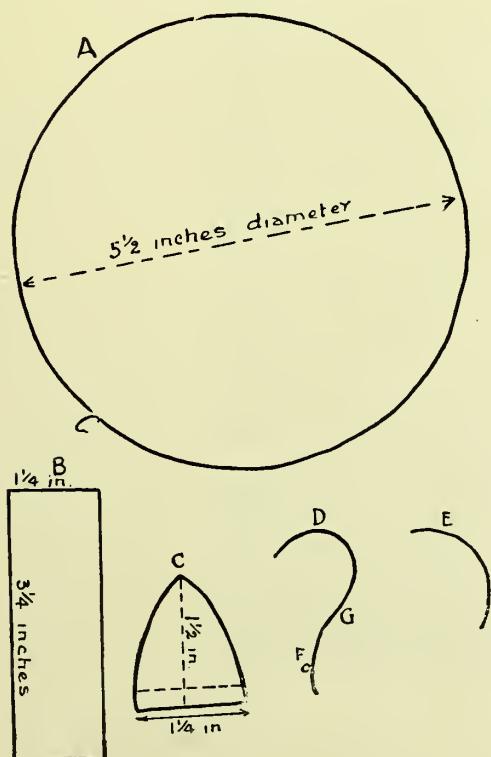
No. 329.

Spl t through, sprinkle the surface of the bottom piece with maraschino, and sandwich with a $\frac{1}{2}$ -in. layer of crème au beurre flavoured with maraschino and mixed with the crumbs trimmed from the top. Pin a piece of almond paste, flavoured with orange-flower water, $\frac{1}{8}$ in. thick. Cut out a round 6 ins. in diameter, mask the dome with highly-boiled apricot conserve, and cover with the almond paste, rubbing smoothly into shape.

Mask the gateau both top and sides with pale green fondant, flavoured with maraschino. When set, take a red glacé pear, cut off one-third of its length at the larger end, and set the remaining piece point upwards in the middle of the gateau top. Surround this with a ring of half cherries, with small diamonds of angelica at an upward angle between them.

Have ready some nougat, pin $\frac{1}{8}$ in. thick, and cut out eight pieces the size and shape of B, and whilst still warm bend on tins into the shape marked D. Also cut out sixteen pieces the shape and size marked C, and then cut away a quarter from the bottom of eight of these pieces, as shown by the dotted lines on the C shape. Bend all of these to the section of a circle as marked E.

For fastening the top pieces to the gateau it will be necessary to melt with lemon



No. 329A.

All about Gateaux and Dessert Cakes

juice a little sugar to the caramel in the same way as for making the nougat, but, of course, without adding the almonds.

Take one of the B pieces bent as D, pipe a bulb of coffee-cream coloured royal icing on the inside near the bottom at F, press the top edge gently on to the fondant at the top, and then press the bottom into position. Place a second piece exactly opposite, and so on until the eight pieces are set exactly equidistant. Set a half cherry on the gateau edge between each two pieces. Set the eight smaller C pieces along the bottom edge of the gateau, outstanding between the D shapes, using a bulb of sugar to fix them in position. Set the eight full-sized pieces incurved on the gateau top, each flat edge meeting the edge of one of the D pieces. These must be fixed by dipping the flat edges into the caramelled sugar and placing immediately in the desired positions.

With a fine pipe of coffee-cream coloured royal icing run roped lines along both edges of the D shapes, and bend pieces of narrow gold lace along each edge. Along the inside edge of each piece of lace paper run a medium plain line from top to bottom. Set a bulb at the back of each of the upper C pieces between it and the top of the D shapes. Run fine roped lines along the flat cut edges of each top C shape, place a bulb on the point, and surmount this with a No. 3 silver dragee. Also pipe a bulb both inside and outside between each two C pieces, and in the outside ones push a small diamond of angelica. At G on each D shape pipe a small three-stroke plume with a bulb below. Border the bottom of the gateau with overpiped C and reversed C shapes back to back on each D shape, and meeting in points in the middle of each C shape. At these points pipe a large bulb, and on each place a No. 6 silver dragee. Outline the edges of the bottom C-shaped pieces either with fine roped or plain drawn lines.

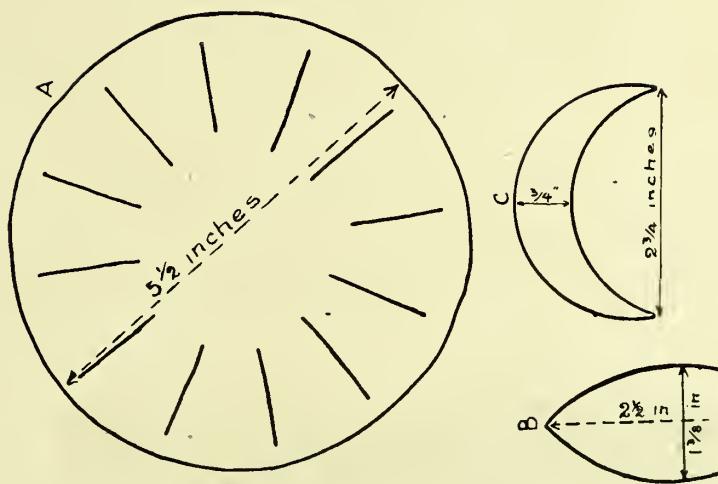
No. 330 — GATEAU NOUGAT (4) (CORONET).

Use Genoese Margarita, $1\frac{3}{4}$ in. thick. Cut round $5\frac{1}{2}$ ins. in diameter, as A on line drawings No. 330A. Trim the top into slight convex shape. Split through, sprinkle the bottom piece with maraschino, and sandwich with maraschino flavoured crème au beurre, mixed with the crumbs trimmed from the top. Lightly cover both top and sides with highly-boiled apricot conserve, and then mask with pale green fondant flavoured with maraschino.

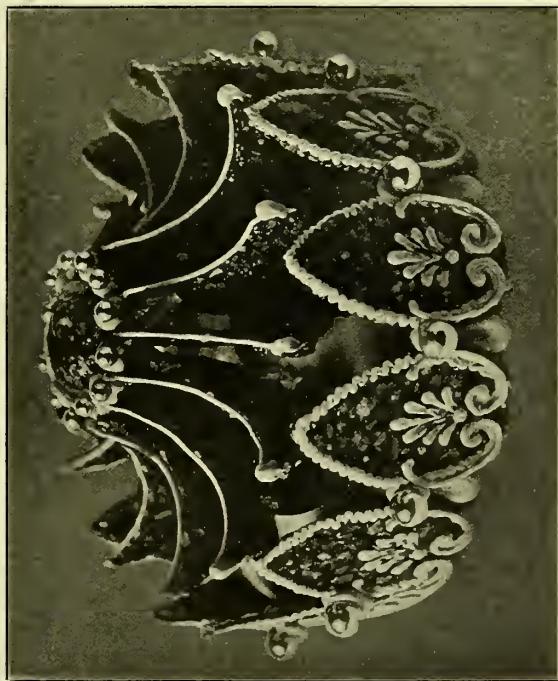
Have ready some nougat paste, pin $\frac{1}{8}$ in. thick, and cut out twelve pieces the size and shape marked B and twelve pieces the size and shape marked C, the latter being cut out with a plain round cutter $2\frac{3}{4}$ ins. in diameter. Set the C shapes radially on the gateau top, the dotted portion being embedded in the fondant where the radial lines are marked on A. When all are set in position, each raised inner point should be $1\frac{1}{4}$ in. distant from its facing point. Cut one-third of a green chinois, and set this convex side uppermost level between the inner edges of the points. Pipe a ring of large bulbs in coffee-cream coloured royal icing round the edges of the chinois, surmount each bulb with a No. 4 silver dragee, and from the under side of each bulb set a small diamond of angelica at an outward and downward angle. Between each of these shapes on the gateau top pipe a row of bulbs graduating inwards, and in the same line, but outside these, half of a bright cherry. If this gateau is to be used immediately, it is better to fill the spaces between the C shapes with large, upstanding, coarse stars of whipped cream or crème au beurre instead of the bulbs and cherries, but if to be kept the moisture from the cream will help to hasten the downfall of the nougat.

Now take the B pieces, and with a large bulb of the same coffee-cream coloured royal icing set them in position perpendicularly on the gateau sides, each one being set

Fancy Dessert Cakes, etc.



No. 330.



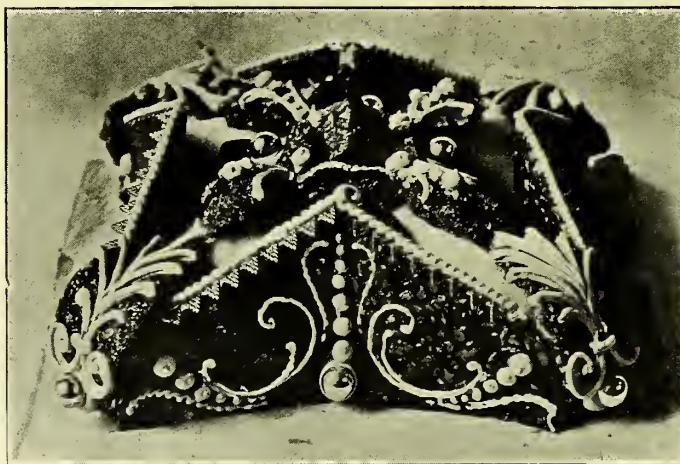
No 330.

All about Gateaux and Dessert Cakes

between two points of the C shapes. With a fine pipe of coffee-cream coloured royal icing run a plain line along the curved edge of each C shape, and finish each point with a bulb the same colour. Run medium-sized roped lines the same colour along each side of the B shapes from the points downwards, incurving the ends of each line so that a reversed heart shape is outlined, broken at each side with small inner scrolls. In the middle of each B shape pipe a seven-stroke plume, points downwards, and a small bulb at the base of them. Between each two B shapes, to hold them well together, pipe a large bulb on the gateau side, and on each bulb set a No. 8 silver dragee.

No. 331.—GATEAU NOUGAT (5) (BIRETTA).

Use Genoese Margarita, 2 ins. thick, cut to the shape and size shown on line drawing No. 331A, from a square of $5\frac{1}{2}$ ins. or 6 ins., using a cardboard pattern as a templet. Split through $\frac{3}{4}$ in. from the bottom. Sprinkle the surface of the lower piece with maraschino, and sandwich with crème au beurre flavoured with maraschino and powdered praline.



No. 331.

With a sharp thin knife trim the top so that four ridges curve slightly from the middle to the corners, and cut away between them to the middles of the smallest diameters, so that the ridges curve down into channels on each side. The high ridges are shown by the coarse dotted lines, and the channels by the finely dotted lines.

Mask both top and sides thinly with warm apricot conserve, and when set overmask with white fondant flavoured with maraschino. Have ready some nougat paste, pin $\frac{1}{8}$ in. thick, and cut out eight pieces the size and shape marked B and four pieces the size and shape marked C. The C pieces must be bent on a rounded tin into quarter-circle form. Set on each of the insloped sides of the gateau two of the B shapes, edge to edge, upstanding perpendicularly. If the edges meeting be warmed in the flame of a spirit lamp they will adhere, and the fondant will hold them on the sides if put on quickly. Should the fondant be set, a large bulb of royal icing on the inside of each piece will act as a lesion.

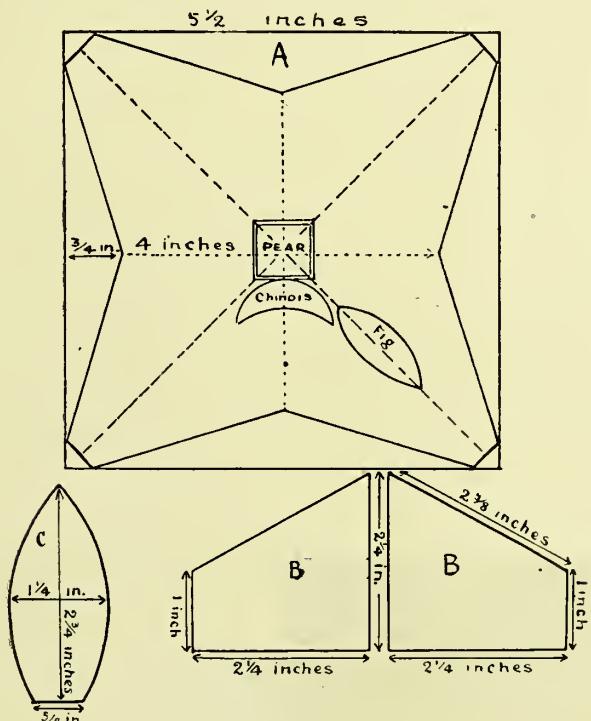
Along the top edge of each B shape run a fine roped line in pale coffee-cream coloured royal icing, and on top of these set short strips of narrow gold lace paper, the points standing out horizontally. On the top of the inside edges run medium-sized roped

Fancy Dessert Cakes, etc.

lines the same colour. Along the joins of each two pieces run a row of bulbs, graduating upwards from the bottom, a large silver dragee being set on the bottom bulb. Scroll the sides of each piece as shown. Before finishing the corners the top must now be finished. Cut a white glacé pear in two across. Take the stalk end piece and cut the round edges off on the four sides, leaving a square base; set this in the middle of the top with four eighths of a green chinois, backing in crescent shape on the square sides of the

pear. Divide a large glacé green fig into two and each half into three long ways. Cut away the inside flesh from four of the pieces and lay them skin side uppermost along the four ridges between the crescents of chinois. Pipe each piece of fig as shown with overpiped C shapes, back to back, the outer curves being more widely spread than the inner ones, and set bulbs graduating inwards between them, with larger bulbs at the base of each.

Now set the C pieces of nougat at the corners, the points bending over to meet the points of the pieces of fig. These pieces can be fixed either by warming the edges or with a large bulb of royal icing inside each. Overpipe each piece with wide seven-stroke plumes, the lower ends of the last stroke on either side being curved outwards, and the curved sides crossed with an overpiped bar.



No. 331A.

Between and below the curved ends set a large bulb, topped with a No. 4 silver dragee. The whole of the piping to be in pale coffee-cream coloured royal icing.

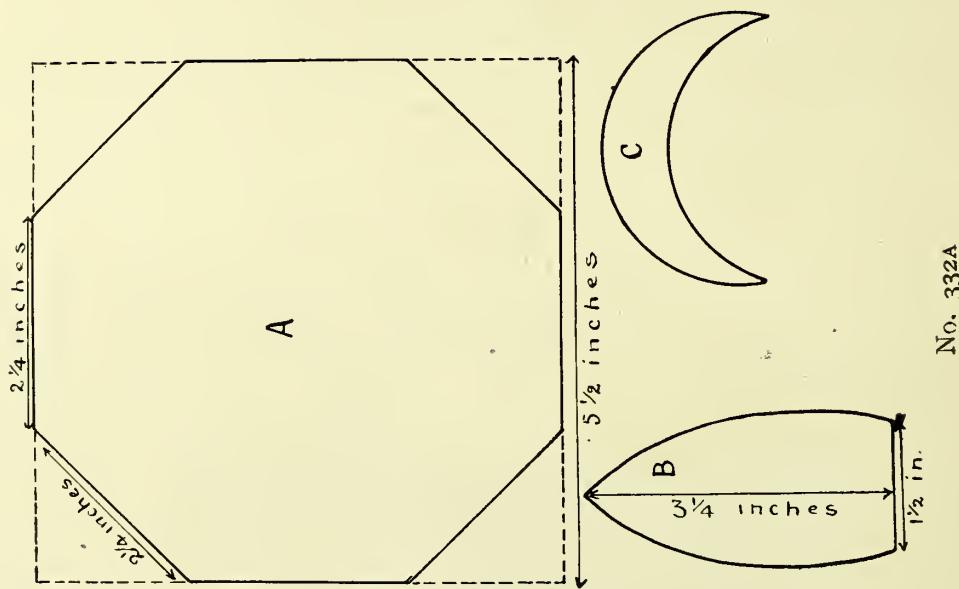
No. 332.—GATEAU NOUGAT (CROWN) (6).

Prepare the nougat, pin $\frac{1}{8}$ in. thick, and cut out eight pieces the same size and shape as marked B on line drawing No. 332A, and also eight pieces the size and shape marked C, using a plain round cutter $2\frac{3}{4}$ ins. in diameter. Place the B pieces on a bent tin to curve them about one-sixth of a circle. The C pieces must remain quite flat.

Use Genoese Margarita 2 ins. thick, cut octagon shape from a square of $5\frac{1}{2}$ ins. Trim the top into dome or cushion form, leaving $1\frac{1}{2}$ in. of the sides perpendicular. Split through, sprinkle the cup surfaces with noyeau, and sandwich thickly with crème au beurre flavoured with noyeau and mixed with the crumbs trimmed from the top. Lightly coat both top and sides with warm apricot conserve, and mask with very pale blush-rose fondant flavoured with noyeau.

Now fasten the B pieces on the eight sides of the gateau, using a large bulb of the pale pink fondant to hold each in position, the points of the pieces curving outwards as shown. Along the upper edges of each B piece run a fine roped or plain line of pale

All about Gateaux and Dessert Cakes



No. 332A



No. 332.

Fancy Dessert Cakes, etc.

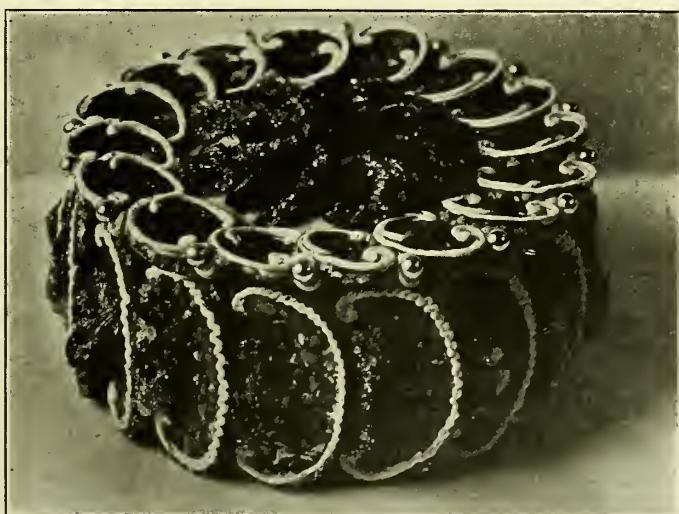
green royal icing, and on these set short strips of narrow gold lace edging, points outwards. On the outside of each B piece pipe in the middle a three-stroke plume, and at the base of each set half of a small cherry. Below the plumes border the bottom of each piece with an overpiped recumbent C shape as shown, the overpiped lines meeting in a downward point in the middle of each C shape. On the inside of each B piece run a medium-sized plain line along the edges of the gold lace, meeting in points at the top, and inside these lines small looped scalloped work, and at the base of each piece where it joins the gateau edges a large bulb topped with a No. 6 silver dragee.

On the top of the gateau set in the centre a small round of glacé apricot. Cut a green chinois into eight sections, trim away the inner pulp, and set them, rind uppermost, facing the B pieces, and between them fillets of bright glacé cherries, pinched into ellipse shapes. Between the fruits surrounding the apricot centre pipe small pear shapes in royal icing. On the sides, between the B pieces, set the C pieces on edge, the incurved sides pressed into the fondant. Along the outer edges of these pipe rows of bulbs graduating upwards, and top the large ones at the bottom with No. 6 silver dragee. Below this set a pear shape, and on each side a large bulb to hold the piece firmly in position.

If the gateau is to stand some time, pipe from the points of the fillets of cherries rows of bulbs graduating towards the points of the C pieces, but if the gateau is going to the table at once a better finish will be curled points in palé green or pale rose-crème au beurre piped with a coarse star pipe. The whole of the piping is in very pale green royal icing.

No. 333.—GATEAU NOUGAT (7) (TURBAN).

Prepare the nougat, $\frac{1}{8}$ in. thick, and with an ellipse-spaced cutter cut out sixteen pieces, the shape and size marked B on line drawing No. 333A, cutting away the $\frac{1}{4}$ -in.



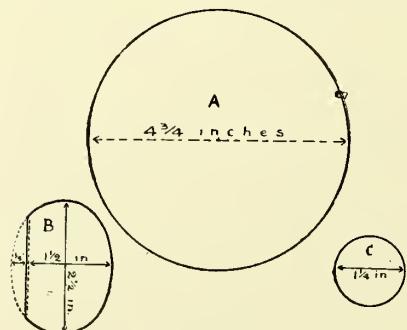
No. 333.

piece at the side of each marked with the dotted lines. Also cut sixteen rounds as C with a plain round cutter $1\frac{1}{4}$ in. in diameter, leaving both quite flat.

Use Genoese Margarita 2 ins. thick, and cut a round $4\frac{3}{4}$ ins. in diameter. Split

All about Gateaux and Dessert Cakes

through three times, and after sprinkling the bottom layer of each piece as they are built up with orange curacao sandwich with crème au beurre flavoured with orange curacao. Coat top and sides with warm apricot conserve, and then mask with pale orange-coloured fondant flavoured with curacao and orange zest. Set the B shapes in position on the sides, their rounded edges to the right hand, slightly overlapping the straight edges, either pressed into the fondant or fastened with a bulb of very pale orange-coloured royal icing. Build the C pieces along the top edge of the gateau, overlapping to the left hand, their edges extending to the outer diameter of the B pieces.



No. 333A.

With a fine plain pipe of very pale orange coloured royal icing border the B pieces in roped lined C shapes, both ends being incurved. Inside these C shapes, on the left-hand edge of each B piece, set an eighth of a green chinois, the thin edge to the left. With the same pipe edge the C pieces with plain line C shapes, the ends incurved, the shapes being over-piped with broken lines from half their size inwards.

Between each two of the C shapes on the

gateau edge pipe large bulbs, and top each one with a No. 3 silver dragee. In the centre of the top set a large bright gacé cherry, and surround this with a circle of one-eighth fillets of green chinois, running the same way as the B pieces on the sides, but the reverse way to the C pieces on the top.

This is a most effective gateau, and very easy to make and decorate.

No. 334.—GATEAU NOUGAT (8) (ELLIPSE).

Prepare the nougat, pin $\frac{1}{8}$ in. thick, and cut two pieces the size and shape marked B, six pieces the size and shape marked C, and two pieces the shape marked D on the line



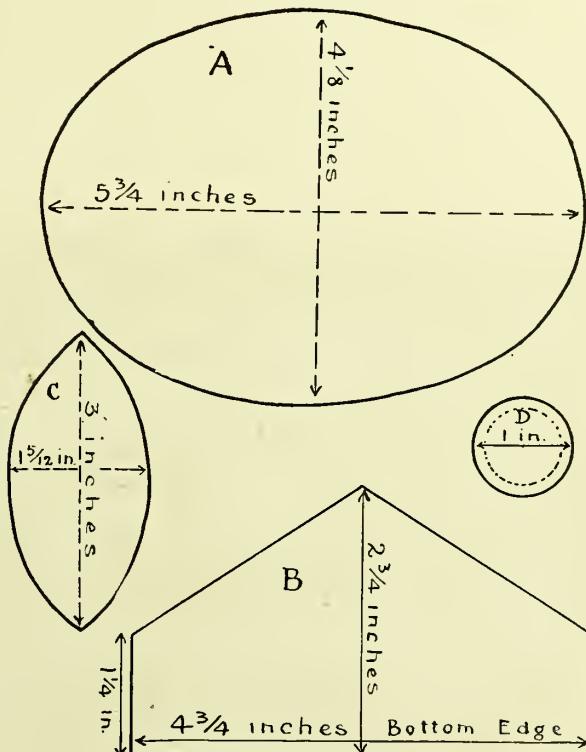
No. 334.

drawing marked No. 334A, cut out with a plain round cutter 1 in. in diameter. Bend the two B pieces on the ends of an ellipse-shaped tin or mould the same shape as A, keeping the other shapes quite flat.

Fancy Dessert Cakes, etc.

Use Genoese Margarita 2 ins. thick, and cut out the shape and size marked A, using a cardboard pattern as a templet. Trim the top into dome shape, running down the sides quite half an inch, keeping the middle top as high as possible. Split three times, and after sprinkling the lower cut surface with kirsch sandwich thickly with crème au beurre flavoured with kirsch and mixed with the crumbs trimmed off the top. Lightly coat the top and sides with warm apricot conserve, and mask with pale green fondant flavoured with kirsch. Thickly sprinkle on the top finely-chopped cuttings of the nougat.

Fasten on the bent B pieces, upstanding at the ends, pressing them into position with three good-sized bulbs of royal icing. Border the outer top edge of each piece with fine roped lines, and on these set short lengths of narrow gold lace edging pinched into shape,



No. 334A.

and pointing downwards and outwards at a slight angle. Border these top edges first with roped lines and then overpiped plain lines, carrying the ends of the lines incurved at an angle on to the inside edges.

Melt a little sugar as for the nougat, and with it fasten at each side one of the C pieces upstanding, and at each side of this a C piece at a side angle as shown, the points overlapping the square ends of the B pieces. Pipe all these C pieces as shown with a long five-stroke plume, downward from the points, with four bulbs, graduating downwards underneath, set a No. 6 silver dragee on the larger bulbs, rope the lower sides, and overpipe in plain lines, meeting at the lower points and incurved at the top. On each side at the base of the three C pieces fasten with the melted sugar one of the D pieces, hiding all the lower points. In the centre of each D piece set a small round of apricot or chinois, as shown by the dotted lines, and surround with equal-sized small bulbs. Pipe the lower

All about Gateaux and Dessert Cakes

edge of the B pieces with wide overpiped C shapes at each side, not quite meeting, and with a seven-stroke plume rising between them. Below this a large bulb surmounted with a No. 8 silver dragee. The whole of the piping in very pale coffee-cream colour.

If this gateau is to be served within a comparatively short time, instead of masking with fondant the top surface should be filled in with whipped cream flavoured with kirsch, laid in with a dessertspoon in rows, thus preserving the dome-like contour, and the chopped nougat sprinkled on the cream

No. 335.—CREAM BISCUIT GATEAU (I).

Use Genoese No. 2 or Margarita No. 3, 2 ins. thick, cut round from 5 ins. to 6 ins. in diameter. Split through, sprinkle the cut surfaces with kirsch, and sandwich with crème au beurre flavoured with kirsch. Trim the top of the Genoese into wide dome shape, and mask all over with highly-boiled apricot conserve.

Make a small mixing of lang du chat biscuits, No. 1 or No. 3 (see Biscuits), and run out some into pear shapes 2 ins. long (twelve only needed for this gateau) and twice as many



No. 335.

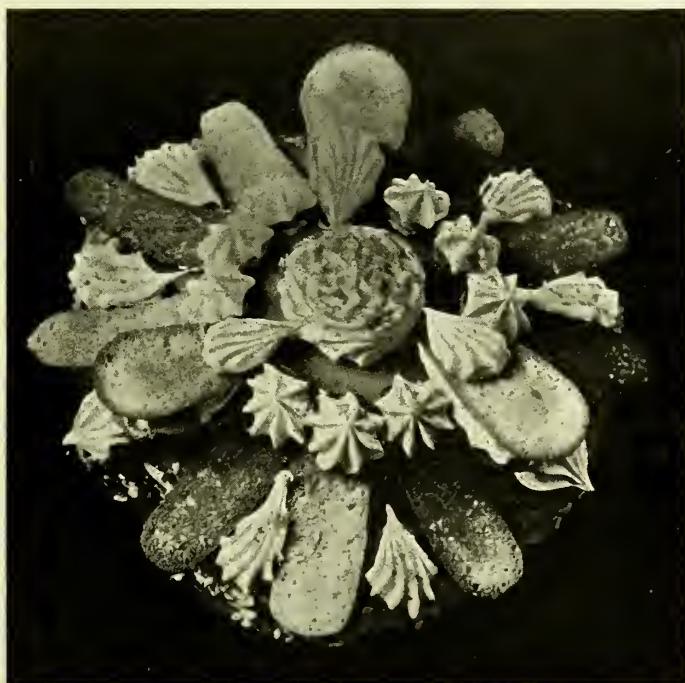
the usual shape, but narrow and only $2\frac{1}{2}$ ins. long. The long ones must be bent slightly by placing whilst hot, flat sides down, on an 8-in. cylinder (tin or jar). When cold and set, arrange the bent biscuits round the sides of the gateau, flat sides outside. They will adhere to the apricot-covered side as placed, but must be firmly fastened by tying a narrow strip of thin ribbon (white or pale green) round the middles of the whole, finishing with a small neat bow. Cover the top of the gateau with whipped cream, sweetened slightly, flavoured with kirsch and tinted an almost invisible pink. Run this in with a coarse star tube in straight lines from the sides to the middle, and sprinkle with finely-chopped pistachio nuts. Do not tint the whole of the cream, as a little will be needed its natural colour

Fancy Dessert Cakes, etc.

On the cream arrange six of the pear-shaped biscuits, flat sides uppermost, in star shape, the points meeting in the centre. On these pipe with the same-sized star tube with the uncoloured cream pear shapes, the points meeting in the centre, and on these set the other six biscuits, flat sides uppermost. The flat sides of these last biscuits must be lightly coated with hot apricot conserve. On top of the top biscuits pipe with a smaller coarse star smaller pear shapes of cream, meeting in the centre, and finish with a cream rose in the middle. On the gateau top, on the edges, between the sets of biscuits, set with the larger tube cream stars, and sprinkle the tops of these, as well as the central rose, with finely-chopped pistachio nuts.

No. 336.—CREAM BISCUIT GATEAU (2).

Use Genoese No. 2 or No. 3, $1\frac{1}{2}$ in. thick, and cut to the size and shape shown on the line drawing marked 336A, using a cardboard pattern as a templet. Also cut out of the same Genoese a small round 1 in. thick and $2\frac{3}{4}$ ins. in diameter. Split both through, and sandwich with first a thin layer of apricot conserve and then a layer of crème au beurre



No. 336.

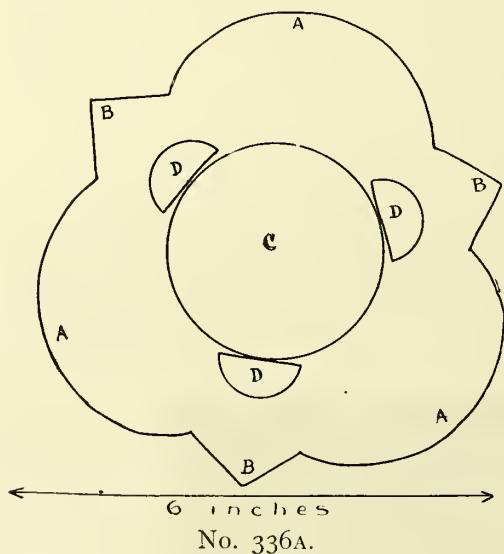
flavoured with vanilla. Mask the top of the small round and both top and sides or the base piece with hot apricot conserve; cover the sides of the base piece with small browned almond nibs, and set the round piece on top of the base piece, exactly in the centre. Have ready nine lang du chat biscuits $2\frac{3}{4}$ ins. long and six pear shapes of the same biscuits 2 ins. long, the plain ones bent flat sides down on a 6-in. cylinder.

Cut out of the inch-thick Genoese two small rounds $1\frac{1}{4}$ in. in diameter, and divide these into two half-rounds each. Set three of these in the positions marked D. Have

All about Gateaux and Dessert Cakes

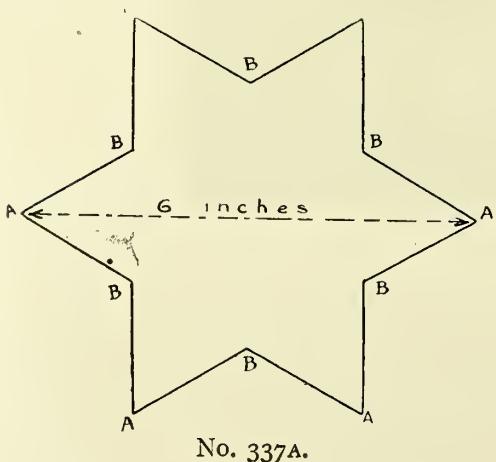
one-third pint of double cream sweetened and flavoured with vanilla and carefully whipped. With a coarse star tube fill in the spaces between the middle C piece and the gateau edges, and spread in concave form from the edges of the C piece to the gateau edges. With a paper cornet filled with pale cream-coloured fondant-flavoured vanilla, cover the top of the C piece. On each D piece set one of the pear-shaped biscuits, the points resting on the C piece. In the middle of each rounded space marked A set one of the bent biscuits, and on either side of this another bent biscuit, flat sides uppermost, the end standing up just above the edges of the C piece, each biscuit having previously been lightly coated on the flat side with thick highly-boiled apricot conserve. Between each two biscuits pipe a star pear shape of cream, points inward, and after finishing the pear shapes pipe a large star of cream at the top end of each bent biscuit on the edge of the C piece. The pear shapes must have a large pear shape in cream piped on each, points inward, and then be topped with another pear-shaped biscuit, previously

covered on the flat uppermost side with apricot. Underneath each pear shape at the base of the D pieces pipe an outstanding star in cream, and on top a smaller cream pear shape, points inward, and in the centre of the C piece a large cream bulb, on which chopped pistachio nuts must be sprinkled.



No. 337.—CREAM BISCUIT GATEAU (3).

Use No. 2 or No. 3 Genoese 2 ins. thick, cut to the shape and size shown on the line drawing, using a cardboard pattern as a templet.

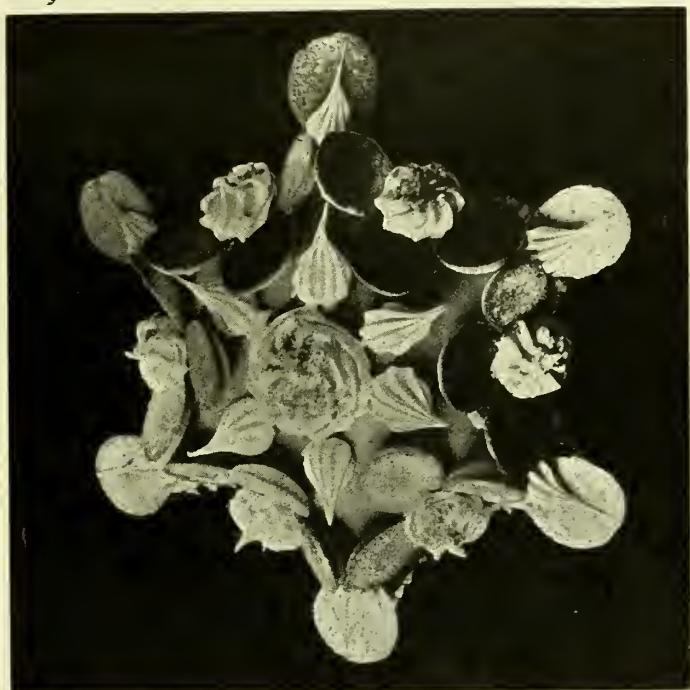


I un out in lang du chat paste six pear shapes $1\frac{1}{2}$ in long, and eighteen pear shapes

sprinkled with maraschino, and sandwich with a thick layer of crème au beurre flavoured with maraschino and mixed with a few of the crumbs from the cutting of the star shape. Mask all over with hot highly-boiled apricot conserve, and cover the sides with small browned nibs of almonds. Stiffen up the filling used for sandwiching with more crumbs, and deepen the flavour with maraschino, and spread the mixture in dome shape on top of the Genoese, carrying down to the points in ridges, and between them at the depressions slightly marked channels. Mask the top with pale green fondant flavoured with maraschino.

Fancy Dessert Cakes, etc.

$1\frac{1}{2}$ in. long. Leave all these quite flat, and when cold gently mask the flat undersides with highly-boiled apricot conserve. On each point at A set horizontally one of the larger biscuits, flat side uppermost, the points pressed into the fondant and one-third of the rounded side outstanding beyond the A points. Between these on the dome side at B



No. 337.

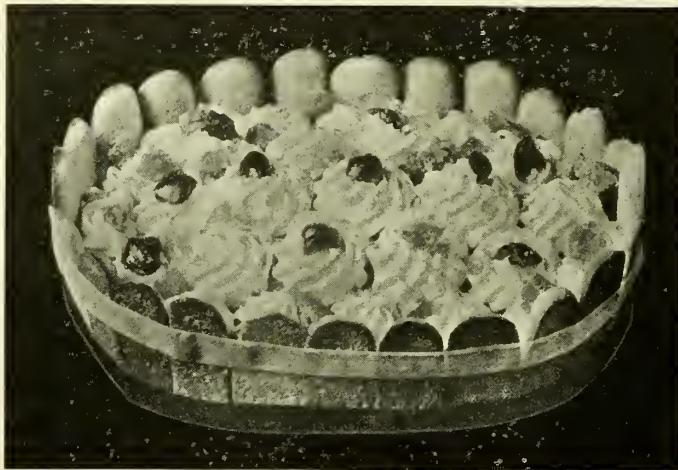
set three of the smaller pear shapes in plume form, sloping a little inward out of the perpendicular. At the base of each plume pipe a large star of whipped cream, and on each horizontal biscuit a small drawn star of cream. In the centre of the dome pipe a large bulb of cream, and at its base six drawn stars between the biscuits plume. Sprinkle finely-chopped pistachio nuts on the large bulb and the larger stars.

No. 338.—CREAM BISCUIT GATEAU (4).

Use Genoese No. 3, $1\frac{1}{2}$ in. thick, cut ellipse shape, 6 ins. long by 4 ins. wide. Split through, sprinkle the cut surface with kirsch, and sandwich with crème au beurre flavoured with kirsch. Mask both top and sides with highly-boiled apricot conserve. Run out with lang du chat paste about thirty narrow biscuits, and when cold cut flat at one end, two of them measuring $2\frac{3}{4}$ ins. long and the rest $2\frac{1}{2}$ ins. long. With a tiny round cutter stamp a small hole near the top of the two longer ones, and set these one at each end of the gateau, upstanding on the flat end, the rounded sides inwards. Arrange the shorter ones along each side quite close together, pressing them on to the apricot. When all are in position tie two bands of narrow ribbon round to secure the biscuits firmly. One band (red) should be at the bottom and one (white) level with the top of the Genoese. The bands should each overlap at the ends, and be fastened with a little royal icing, not to

All about Gateaux and Dessert Cakes

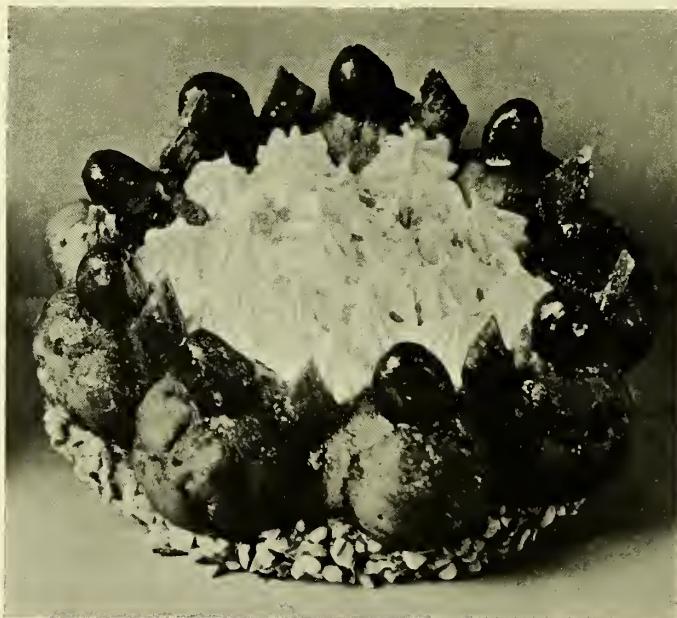
be tied in bows. Fill in the top of the gateau with cream roses piped with whipped cream, sweetened and flavoured with kirsch, using a coarse star tube. On the top of each alternate star set a small piece of cherry and glacé apricot.



No. 338.

NO. 339.—GATEAU ST. HONORE (I).

This gateau can be made any size, and almost any price between one and five shillings. The base is a piece of rich short paste to which a small piece of yeast has been added, or, better still, a small piece of matured baba or brioche paste rubbed into a piece of



No. 339.

Fancy Dessert Cakes, etc.

freshly and lightly mixed short paste. Cover up and let it recover itself a little, and when it has a little proof showing, mould in round pieces and pin 3-16 in. thick, 5 ins., 6 ins., 7 ins., or more in diameter. Dock all over the middle to prevent blistering. Set on a dry baking sheet, and prepare some choux paste No. 2. It is customary to make a number of these gateaux of different sizes at one time, the larger ones being, of course, the more elaborately decorated with caramelised fruits. The two small ones shown here are not very ornate, but when the method is once mastered they can be elaborated in larger sizes. Slightly moisten the edges of the paste base with white of egg and water, and with a plain $\frac{1}{2}$ -in. tube run a ring of choux paste round just inside the edges. With the same tube also run nine or ten small perfectly round choux on a baking sheet, and at once bake both the choux and ringed base. When baked and cooled, mask the base and ring outside edges as well with highly-boiled apricot conserve, and cover the outer edges with browned almond nibs. Fill in the base inside the ring with a $\frac{1}{2}$ -in. layer of rich boiled custard, nearly cold. Pierce the side of each small choux, and with a small paper cornet fill each with whipped cream. Now boil a little fine crushed sugar to the hard crack, dip the bottom of the sugar-boiler into cold water to reduce the first heat and prevent the sugar taking a deeper colour, then dip each small choux into the sugar to coat it, and set on the slab to cool. Dip also into the sugar the same number as the choux of very bright glacé cherries and large diamonds of angelica, each held on a wire pin to dip, the other end of the wire being then stuck in a large potato or other suitable holder. With a little of the caramel sugar re-heated fasten the small choux in a ring on top of the choux paste ring. Set in the same way one of the cherries on top of each choux, and between the choux set the angelica perpendicularly, but each at a slight angle. Fill in the centre with whipped sweetened cream, roughly, using a coarse star meringue tube



No. 340

No. 340.—GATEAU ST. HONORE (2).

The base of this gateau is prepared in the same way as for No. 339, but instead o

All about Gateaux and Dessert Cakes

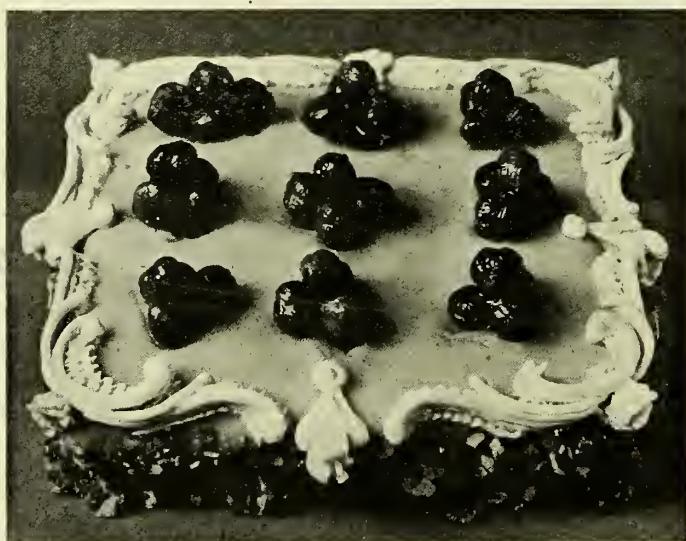
the small choux for the edges eleven or more $2\frac{1}{2}$ ins. long small eclairs are run out with the $\frac{1}{2}$ -in. tube, and in running are drawn rather thin. These after baking must be filled with cream, dipped in the caramelised sugar, and set up at an angle as shown. The same number of large diamonds of angelica must also be cut, dipped, and set at an outstanding angle between the eclairs, with a dipped fillet of cherry below each and another fillet above on the shoulder of each eclair as shown. Fill in the centre with whipped cream as for No. 339, and with a plain pipe run a cone of cream on the back of each top fillet.

These simple designs are given to show the method of building up walls of various forms of choux paste and caramelised fruits, and can be elaborated to any extent, almost without limit. Many fresh fruits besides the whole or cut preserved ones can be used, grapes of different colours, sections of oranges, strawberries, and bunches of red and white currants being all available and suitable.

In the larger sizes the cream can be effectively varied, both in arrangement and composition. Crème St. Helier is largely used, and is both effective and economical. It is made with a rich half cream and half milk boiled custard, generally with a little gelatine in it, to which is added and well beaten in when nearly cold a little light-boiled meringue. Laid in with a spoon, with upstanding ridges in parallel rows, this cream looks very effective, and is as good as it looks.

No. 341.—AVELINE CREAM GATEAU.

Use Genoese Margarita (see Genoese), adding to the full mixture there given 8 ozs. of finely-ground hazel nuts, previously warmed in the oven and the brown skins rubbed off in a very coarse sieve. Cut a square 2 ins. thick and 6 ins. each way. Split twice, sprinkle the upturned cut surfaces with maraschino as each layer is put together, and sandwich



No. 341.

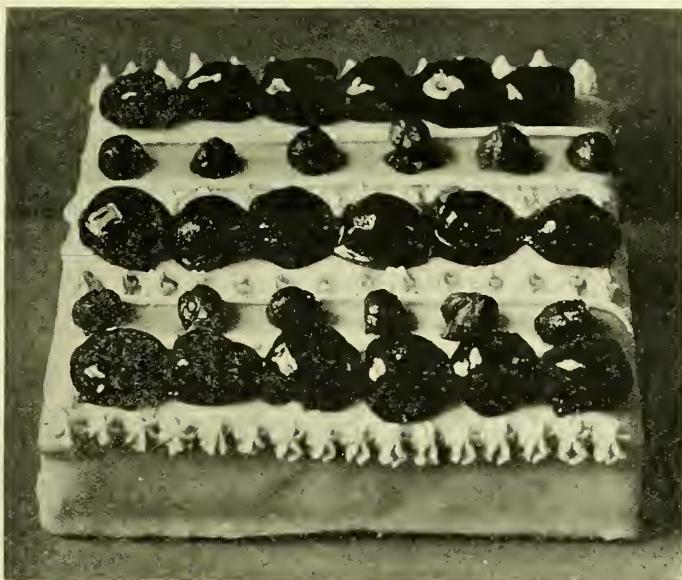
with crème au beurre flavoured with maraschino and mixed with powdered aveline praline (see Praline). Thinly cover both top and sides with highly-boiled apricot conserve, then mask the sides with a little of the praline au beurre, and smother with the coarse siftings from the praline. Glacé the top with very pale green fondant flavoured with

Fancy Dessert Cakes, etc.

maraschino, and sprinkle finely-chopped pistachio nuts lightly on top. With very pale green crème au beurre flavoured with maraschino pipe with a finely-cut star tube at each corner a wide C shape with well incurved ends, and at each side of this an extending S-shaped scroll, meeting at the corners. Overpipe these twice in plain line, set a three-stroke plume on a star tassel base between the ends of the S scrolls on the sides, and set an upstanding star where the S scrolls meet at the corners. Dip a number of blanched hazel nuts into caramelised sugar and set them in piles of four or five as shown on the fondant.

No. 342.—CHERRY & AVELINE CREAM GATEAU.

Use Genoese Margarita as for No. 341, cut to the same size and shape and sandwiched in the same way. Lightly mask the top and sides with hot highly-boiled apricot conserve, and glacé all over with very pale rose-coloured fondant flavoured with essence of wild cherry. Dip into caramelised sugar sufficient bright glacé cherries or fine ripe red cherries to form, when set close together, three parallel rows across the gateau as shown. Dip also



No. 342.

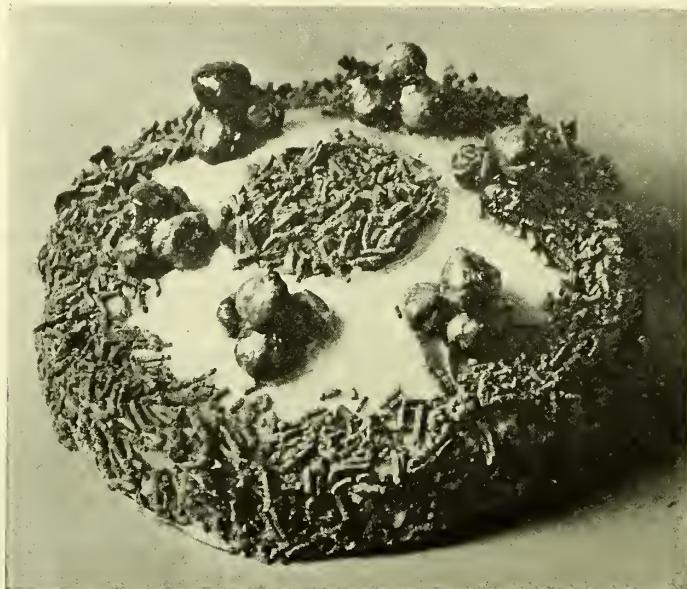
sufficient blanched hazel nuts to make two parallel rows as shown, set not quite equidistant between the rows. On each side of the middle row of cherries set a row of stars with a large finely-cut tube in crème au beurre flavoured with essence of wild cherry. Then on each side of each row of hazel nuts a coarse plain line in crème au beurre, and on the gateau edge, on the outside of each outer row of cherries a row of crème au beurre stars. This gateau is easy to make, quickly done, and very effective, and will suggest similar treatment in appropriate fruits and colours to the thoughtful confectioner.

No. 343.—AVELINE & CHOCOLATE MOSS GATEAU.

Use Genoese Margarita exactly the same as for No. 341, cut round, 2 ins. thick and from 5 ins. to 6 ins. in diameter. Trim the top in slight dome shape. Split through

All about Gateaux and Dessert Cakes

the middle, lightly mask the cut surfaces with apricot conserve, and sandwich thickly with crème au beurre flavoured with vanilla sugar and mixed with crumbs trimmed from the top. Lightly coat both top and sides with hot highly-boiled apricot conserve, and glacé over the apricot with pale coffee-cream coloured fondant flavoured with vanilla



No. 343.

sugar. Set a plain round cutter 2 ins. in diameter in the middle of the top, and inside this sprinkle thickly vermicillied chocolate. Lift the cutter and let the chocolate settle in place, then quickly cover the sides and over the edges of the top with the vermicillied chocolate as shown. Dip a sufficient number of the blanched hazel nuts into caramelised sugar, and set in piles of four round the gateau as shown.

VERMICILLED CHOCOLATE.

Melt a little chocolate coverture and beat it until almost cold and set. When almost set, roll a piece into rope shape on the slab and cut it into short lengths. Place a twelve-mesh sieve upside down over a piece of waxed or glassine paper. Place the pieces of chocolate some distance apart on the sieve, and with a thin spattle or palette-knife press them through the sieve. Leave the strings hanging for a little time to get hard, then by gently rubbing the sieve above them they will fall and break into short pieces. When quite hard they are ready to use as directed

No. 344.—ALMOND & CHOCOLATE GATEAU

Use Genoese marzipan (see Genoese) cut round, 2 ins. thick and from 6 ins. to 7 ins. in diameter. Trim the top slightly convex in shape, split twice, spread the cut surfaces thinly with apricot conserve, and sandwich with crème au beurre flavoured with kirsch and mixed with the crumbs trimmed from the top. Lightly coat both top and sides with hot highly-boiled apricot conserve, and over this glacé with chocolate fondant. Smother

Fancy Dessert Cakes, etc.

the sides over the fondant with finely-filleted browned almonds, and holding a palette-knife or a piece of cardboard across the middle of the top, thickly sprinkle vermicillied chocolate over one half of the top surface.



No. 344.

Dip a number of equal-sized blanched brown Valencia almonds into either caramelised sugar or very highly boiled apricot conserve, and set them in a double row as shown across the top of the gâteau edging closely to the vermicillied chocolate. Parallel with these and bordering them run with a small finely-cut star tube a roped line and a medium plain line of chocolate crème au beurre, joining the two line ends with a plain bulb.

No. 345.—BUILT MERINGUE GATEAU (I) (OVAL).

These gateaux are very useful to the confectioner, because the shells can be made during slack times and carefully packed ready for use in an emergency. The method of building is the same in each case, the form and decoration varying almost without limit.

With an ellipse-shaped mould 6 ins. long and 4 ins. wide mark out with a pencil five or six patterns, each on a separate piece of white paper 1 in. or 2 in. larger each way than the pattern. Prepare some meringue paste, for preference No. 4 (see Meringue), and with a bag and $\frac{3}{4}$ -in. tube run a ring just inside the edge of the pattern, taking care that the rings are the same thickness all round. Dust lightly with sugar and dry in a cold oven, when the rings will easily leave the paper. Fit them together so that they are perfectly level, then fasten five of them, one above the other, using a much smaller tube or a paper cornet to run the joining rings between them. When all are joined, set them on one of the original papers, place on a turntable, and mask the outsides quite flat with a little of the same meringue, using a palette-knife as in icing a cake. See that the top and bottom edges are quite level.

With a small plain tube $\frac{3}{8}$ in. in diameter run out a score of small buttons, as round as possible. Sprinkle these first with finely-chopped pistachio nuts and then with fine

All about Gateaux and Dessert Cakes

sugar, and bake almost without colour in a cold oven. When dry, set eighteen of these around the top edge of the gateau. With a small deeply-cut star tube border these buttons on the outside edge with small waved loops, overpipe them in recumbent C shape with a fine plain pipe, well incurving each end, run fine roped lines underneath them, and overpipe these finer plain lines of deep coffee-coloured royal icing. With the same colour set a bulb below at the loop joins, and above between the C ends.

With the same star tube border the bottom edges, with on each side three long waved looped lines, and set a tassel between each. Above the looped lines pipe in meringue medium-sized roped loops, the ends meeting on the gateau sides, but at each end the roped lines from each side must be well incurved without meeting, so that above them a large three-stroke plume may be set. Outline these plumes and the incurved ends with fine roped lines in coffee-coloured royal icing, and carry these roped lines along the upper edges (slightly spaced) of the roped looped lines. On each tassel set a three-stroke



No. 345.

plume in coffee, with a bulb above, run a fine coffee line along the upper edge of each star pipe looped line, set a small meringue bulb at the joins of the upper roped lines, and a finer coffee bulb above these.

On the sides of the gateau set a fan shape, as shown, of fine small ellipse-shaped pieces of the inside pulp of citron peel, sliced $\frac{1}{8}$ in. thick and cut out with a small cutter 1 in. in length. These pieces must be arranged so that the edges touch, leaving a space at the points to be covered with one of the small pistachio-covered buttons, fastened in position with a small bulb of meringue. Dry the whole before putting on the peel in a very cold oven with as little colour as possible.

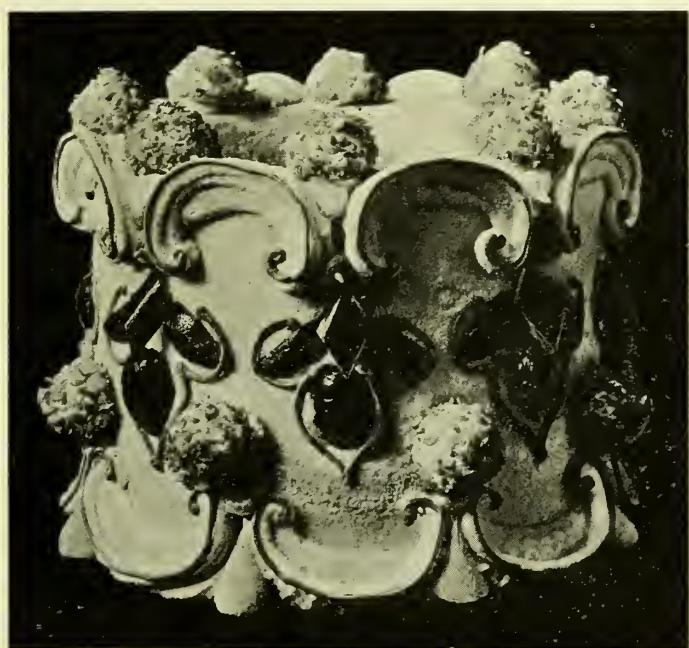
When required for use whip sufficient sweetened and flavoured double cream to fill the inside, pile it up above the top and either send to table plain or decorated with fruits, or sprinkle with fine fillets of pistachio.

Fancy Dessert Cakes, etc.

No. 346.—BUILT MERINGUE GATEAU (2) (ROUND).

Use the same meringue as for No. 345, running out fine round rings 5 ins. in diameter on marked papers, and sixteen small buttons treated in the same way. Join the rings together and mask the outside surface.

With the small deeply-cut star tube run on the top edges of the sides eight upward bowed C shapes, and on the bottom edges set alternately between the top ones eight looped lines, with a tassel between each two. With a fine plain pipe overline each both top and bottom twice, well incurving both ends of each. These plain lines must be on the top and bottom edges respectively to give a top and bottom outstanding angle. At the top edge, between and above each arched shape, pipe with the star tube a downward sloping star point, and on its top end, at the edge of the gateau, set one of the small buttons. Overline



No. 346.

the arch shapes on the overpiped lines with fine lines in coffee-coloured royal icing, and set a coffee bulb between each two incurved ends. Overline the bottom loops with fine coffee lines as at top, and between and above each two incurved ends set one of the small buttons.

On the gateau sides, under the incurved ends of the top loops, set a downward sloping plume of three narrow fillets of glacé cherries, with a small angelica diamond above. Outline these plumes rather widely with two curved lines at the sides, and a minaret point below in dark coffee-coloured royal icing. Dry the meringue work in a cold oven before putting on the fruit and royal icing.

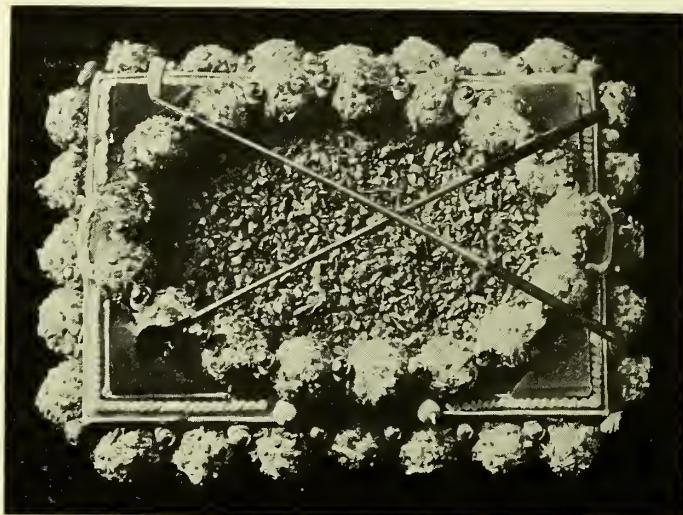
When sending to table fill the gateau shell with whipped sweetened and flavoured cream, either plain or fruit decorated as desired.

No. 347.—GOLF BALL GATEAU.

Use Genoese Margarita in which some ground hazel nuts have been mixed, rectangle

All about Gateaux and Dessert Cakes

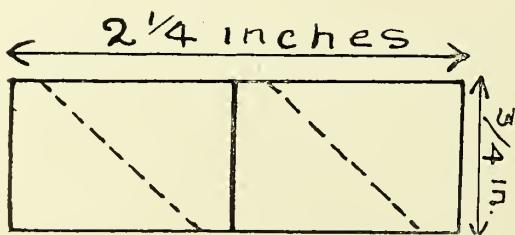
shape, $6\frac{1}{4}$ ins. long, $4\frac{1}{2}$ ins. wide, and 2 ins. thick. Split twice, sprinkle the cut surfaces with maraschino, and sandwich with crème au beurre flavoured with maraschino. Lightly coat the top and sides with warm apricot conserve, and when set glacé the top and sides with very pale coffee cream coloured fondant. Whilst the fondant is soft set an ellipse-shaped cutter $5\frac{3}{4}$ ins. long and 4 ins. wide on top, and fill inside thickly with finely-chopped



No. 347.

pistachio nuts. Lift off the cutter, and allow the fondant to run as level as may be.

Have ready a number (forty odd) of small button meringues, sprinkled with chopped pistachio nuts the same as for No. 345. With seventeen or eighteen of these border the ellipse shape on top of the gateau, fastening each in position with a small bulb of white royal icing. At the junction point of each two buttons pipe a white royal icing bulb, and top each with a No. 3 silver dragee. Cover each side of the gateau with two rows of seven meringue buttons, and each end with two rows of five, leaving the corners bare. In the top spaces in each row of buttons, on the gateau sides between, set a white bulb topped with a No. 3 silver dragee. At the corners pipe one above another dark coffee-coloured bulbs of royal icing.



No. 347A.

Cut a strip of the inner pulp or citron peel, $\frac{1}{4}$ in. thick, $2\frac{1}{4}$ ins. long, and $\frac{3}{4}$ in. wide, as shown on line drawing No. 347A, divide into two across and divide each piece as marked across the dotted diagonal lines. Set these at the corners, the points facing on the larger sides and the return cut ends facing at the shorter ends. Set a tiny red flag in the

On the top edge, in the middle of each end, pipe in white a roped C shape, and overpipe twice in fine and finer plain lines, with both ends incurved. At each corner, right and left, run plain lines on the extreme edge in L shape, inside these medium-sized roped lines, and again inside these medium plain lines.

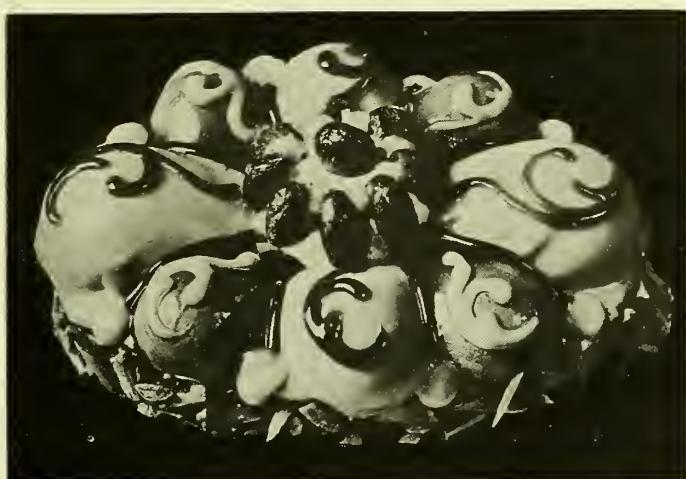
Fancy Dessert Cakes, etc.

middle of the putting green on top, and a couple of small clubs, a driver and a putter, resting across the ellipse ring.

No. 348.—RASPBERRY CREAM GATEAU.

Use Genoese No. 13, ellipse shape, $1\frac{1}{2}$ ins. thick, $6\frac{1}{4}$ ins. long, and $4\frac{1}{2}$ ins. wide. Split though, sprinkle the cut surfaces with kirsch, and coat them lightly with apricot conserve. Cover the lower piece with picked dry ripe raspberries, and on top spread sufficient firm meringue to level the surface, and then set the other piece on top. Mask the top lightly and the sides thickly with highly-boiled apricot conserve, or better still, raspberry jelly, and smother the sides with very finely filleted or chopped and browned almonds.

With a $\frac{1}{2}$ -in. tube run on top eight rather flat pear shapes in meringue, the largest at the two ends, the next size at the sides, and between these four smaller ones, all the



No. 348.

points inward. On the two large ones press end to end two ripe raspberries, and on the other six one raspberry each. On top of each row pipe a covering meringue pear shape.

With a paper cornet filled w.th cream-coloured fondant carefully mask the four largest shapes, and in the same way coat the smaller shapes with warm highly-boiled apricot conserve, being careful that there is as little overlapping as may be in each colour. When set, the smaller pear shapes may be lightly scrolled with a fine pipe of the cream fondant, and the fondant-covered ones with a fine pipe of bright red-coloured apricot. The pear shapes may also be divided with a straight bridging line of the red apricot.

In the centre of all pipe a large bulb of whipped sweetened double cream, and set on top a fine ripe raspberry, the stalk being cut to $\frac{1}{4}$ in. long. On the sides of the bulb eight smaller raspberries, with short cut stalk upstanding, may be set. If the raspberries, held by the stalks, be dredged with fine sugar before setting them in position their appearance will be improved, but care must be taken not to disturb the sugar surface.

No. 349.—STRAWBERRY CREAM GATEAU.

Use Genoese No. 13, $1\frac{1}{2}$ ins. thick and cut round $5\frac{1}{2}$ ins. to 6 ins. in diameter. Split

All about Gateaux and Dessert Cakes

through, sprinkle the cut surfaces with a little kirsch, lightly coat with apricot conserve, and cover the bottom piece with a layer of halves of fresh strawberries. On top of these spread sufficient meringue to make a level surface, and set the top piece in position. Lightly mask both top and sides with bright red highly-boiled apricot conserve, and smother the sides with finely-chopped browned almond nibs. Set equi-distant on the inside of the top edge ten bulbs of meringue, and press into each one a ripe strawberry



No. 349.

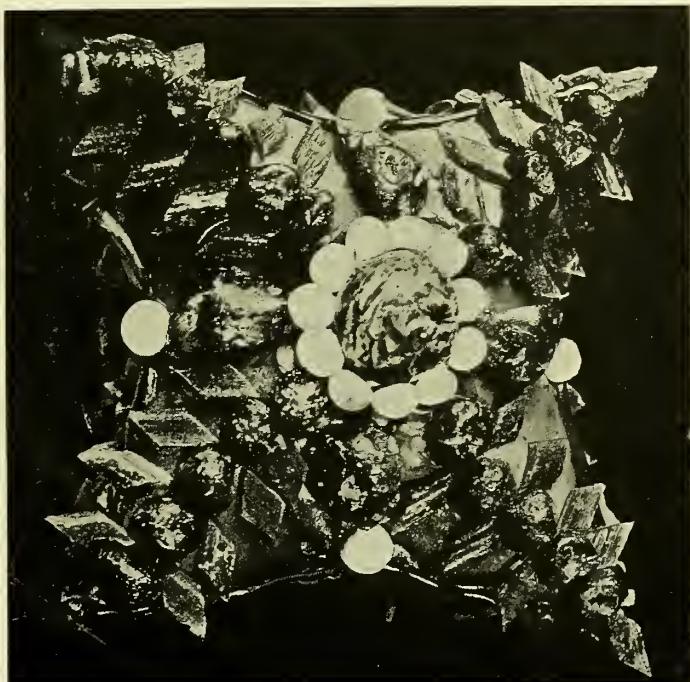
These must be round, and the points must be upstanding. Over each with a $\frac{1}{2}$ -in. tube a pointed pinnacle of meringue, quite 2 ins. high, must be piped. Mask five of these with bright highly-boiled yellow apricot conserve, and the other five with pale rose-tinted fondant flavoured with kirsch. Run between each two pinnacles a bridging line of bright red apricot, highly boiled. In the centre of all pipe a large upstanding pile of whipped sweetened double cream, and sprinkle on this a few very finely filleted almonds, browned and crystallised.

No. 350.—FRUIT CUSHION GATEAU.

Use Genoese No. 13, $1\frac{1}{2}$ ins. thick, cut to four star shape from a square of 6 ins. Split through, sprinkle the cut surfaces with noyeau, and spread them thinly over with apricot conserve, and sandwich with a $\frac{1}{4}$ -in. layer of crème au beurre, flavoured with noyeau and mixed with crumbs cut from the sides. Mask both top and sides with apricot conserve, and smother the sides with filleted or chopped almonds, browned. Spread on top a thick layer of meringue 1 in. thick in the centre, with ridges down to the star points, sloping on each ridge side in channel form to each side depression. Mask the whole with hot highly-boiled apricot conserve, and when set run a bordering edge of firm red apricot with a paper cornet. Cut a green chinois in half, dip the rounded surface into the hot apricot conserve, and set in the middle of the top. Cut ten bright glacé cherries in halves, dip each in the apricot, and set rounded sides uppermost along the ridges, reaching to the star points, but not quite meeting the central piece of chinois

Fancy Dessert Cakes, etc.

Cut a yellow chinois in four, dip in apricot, and place rounded sides uppermost between the rows of cherries as shown. Round the green chinois pipe a ring of large bulbs in plain crème au beurre, and also a bulb at the lower points of each quarter of yellow chinois. Between the half cherries on each side set small diamonds of angelica, out-



No. 350.

standing in frieze form, and one also at each point. When fresh cherries are available a variation of this gateau can be made by using fine bright cherries, unstoned, with the stalks cut 1 in. long, the fruit prepared as for compotes and arranged with the stalks sloping alternately to right and left, with very narrow strips of angelica facing the stalks.

No. 351.—GATEAU DOMINO.

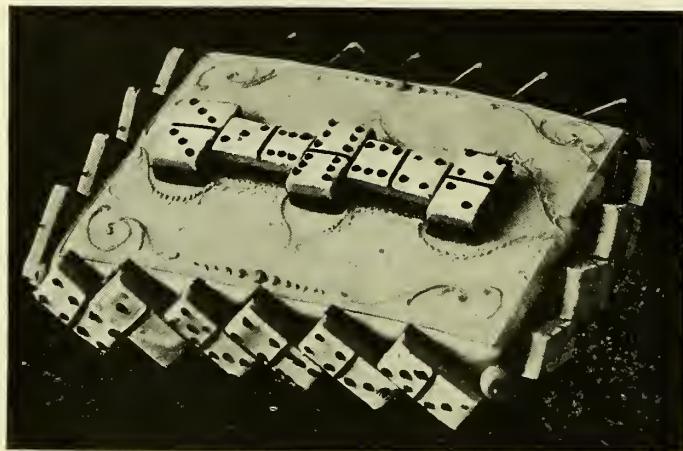
Use Genoese No. 13, 2 in. thick, rectangular, 6 in. long, $4\frac{1}{4}$ in. wide. Split through, sprinkle the cut surfaces with curacao, and sandwich with chocolate crème au beurre. Lightly coat top and sides with hot apricot conserve, and over this glacé with very pale green fondant flavoured with curacao.

Take a piece of very white marzipan, divide into two, flavour with a little curacao, colour one dark chocolate, the other ivory colour. Pin each into a strip 3-16 in. thick, slightly moisten the chocolate piece, and fasten the ivory piece on top, making the combined piece $\frac{3}{8}$ in. thick, and perfectly level. Glacé the top thinly ivory colour either with almost cold fondant or royal icing thinned down to give it a gloss, and divide into one or more strips $1\frac{1}{4}$ in. wide. As nearly 20-in. length of strips will be needed with the ends to trim, the number of strips must depend upon their individual lengths. Run a fine chocolate couverture lire down the middle of each strip, and cut out at once twenty-

All about Gateaux and Dessert Cakes

seven pieces or cards $\frac{5}{8}$ in. wide, and with a little chocolate coverture in a paper cornet proceed to mark all the cards from the double six down to one blank, leaving out the double blank, as that will not be needed.

On the middle of the top arrange the five cards as shown, running in sequence, and along each side edge set seven sloping as shown, and at each end four as shown, fastening each one in position with a small bulb of royal icing.



No. 351.

With a fine pipe of cream-coloured royal icing outline the cards with roped lines straight along either side of the two parallel cards, small minaret points outside each end of the middle cards, and large minaret points extending from the straight lines round the ends of the end cards. Border all these roped lines with very fine scallop work the same colour. Along the sides and ends on the gateau edge run plain fine lines as shown in each corner; inside the plain lines run fine C shapes with small scrolls extending right and left, and between these in the middle of each side space, just inside the fine lines, run rows of bulbs graduating right and left from the middle

No. 352.—GATEAU COMPOTIER.

Use Genoese No. 13, round 2 ins. thick, $5\frac{1}{2}$ ins. in diameter. Split through, lightly coat the cut surface with apricot conserve and sandwich with crème au beurre flavoured with kirsch. Lightly coat the top and heavily coat the sides of the gateau with hot apricot conserve. Pin a piece of almond paste $\frac{1}{8}$ in. thick, cut out with a $5\frac{1}{2}$ -in. cutter, and set it on the gateau top. Moisten the top edges $1\frac{1}{4}$ in. wide, pin another piece of paste $\frac{1}{4}$ in. thick, cut out with the same $5\frac{1}{2}$ -in. cutter, and with a $3\frac{1}{2}$ -in. cutter remove the middle from the thicker piece. Set the ring on the moistened edge, and with the fingers work the ring up, sloping upwards and outwards, so as to give the shape of a dessert dish, but, of course, rather thick at the outside edge. When quite smooth and correctly shaped, with a paper cornet filled with fondant coloured a pale Wedgwood blue and flavoured with kirsch cover the rim and outsides of the dish, carefully trimming away with the point of a knife any fondant that may run too far down the sides. Leave the middle of the dish free from fondant. Now cover the lower edges of the sides with fine brown almond nibs. The rim

Fancy Dessert Cakes, etc.

of the dish must now be lightly and gracefully piped with white royal icing. Wide C shapes, spaced and with incurved ends, and a back bordering of outpointing scallop work as shown are very simple and effective, especially if small three-stroke plumes be set inside each C shape. A border edging of small bulbs may be put on as shown, but if the fondant covering has been neatly finished this will be unnecessary.

For filling in the compotier cut small pieces of drained pineapple into equal sizes, say $\frac{3}{4}$ in. to 1 in. square, and less than half the thickness, partially dry, dip into hot highly-



No. 352

boiled apricot conserve, and pile up in the middle of the dish. A few small diamonds of angelica may be set as a side garnish, and tiny cubes of angelica sprinkled over the pile of fruit.

This form of gateau is only a type. Almost any preserved or fresh fruit that can be dipped or coated can be served in this form, but, of course, the colour and decoration of the dish must be in harmony. Strawberries or cherries on a pale cream or very pale-green dish are amongst the most effective, and certain to please.

No. 353.—CAFE ANGELIQUE GATEAU.

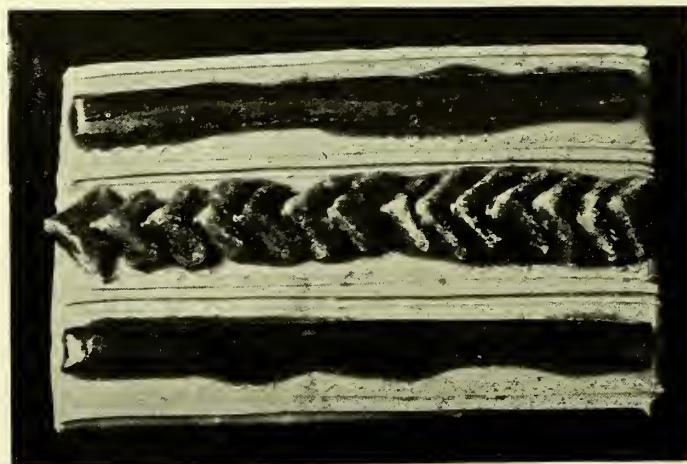
Use Genoese No. 13, 2 in. thick, rectangular, 6 in. long by 4 ins. wide. Split through twice, lightly coat the bottom piece of each layer with apricot conserve, and sandwich with crème au beurre flavoured with coffee and a little vanilla sugar. Mask both top and sides lightly with apricot conserve, and when set, over this glacé with pale coffee-cream coloured fondant flavoured with coffee and vanilla.

With a coarse plain pipe run a plain line along the edge of each side, and along the top two other parallel lines the same size. The middle space should be a trifle wider than the two side spaces. This difference can be seen by reference to the illustration. With a very fine plain pipe run a fine line along both sides of the inner coarse lines and along the

All about Gateaux and Dessert Cakes

inside only of the two sides lines, and border each fine line with a very fine scalloped edging, points away from the fine lines.

Cut fourteen or fifteen small triangular-shaped pieces of glacé or drained pineapple, dip each one into hot highly-boiled apricot, and set overlapping, points upward, sloping



No. 353.

along the middle space. Cut two strips of bright green angelica the gateau length $\frac{1}{2}$ in. wide, dip them into warm water to remove the surface sugar, let them dry, and then make them warm, and coat with a saturated solution of gum arabic put on warm. Set these strips in the outer channels, one on each side.

No. 354.—DRAUGHT BOARD GATEAU.

Use Genoese No. 13, 2 ins. thick, cut in a square $5\frac{1}{2}$ ins. each way. Split through, sprinkle the cut surfaces with kirsch, and sandwich with chocolate crème au beurre. Lightly coat the top and heavily coat the sides with highly-boiled apricot conserve, and cover the apricot on the sides with finely-chopped browned nibs of almonds.

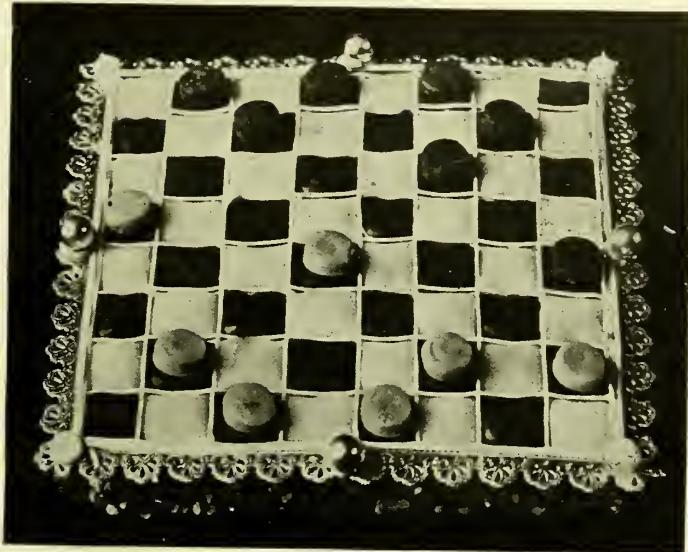
Run a fine roped line of coffee-cream coloured royal icing along the top of each edge, and on these fasten strips of silver lace paper mitred at the corners.

Divide the edges of each side into eight equal spaces, and run across each way from marked points to marked points fine lines of the coffee-cream coloured sugar, thus marking out the top into sixty-four equal-sized squares. Fill in these squares (using paper cornets) alternately with soft chocolate fondant and soft coffee-cream coloured fondant, each having a little kirsch added to it.

Edge the whole board at the inner edges of the lace paper with rather coarse lines of the same coloured royal icing. Set a large bulb at each corner, and a smaller bulb topped with a No. 6 silver dragee in the middle of each side.

Cut out the small draughts from marzipan, white and chocolate-coloured, pinned $3\frac{1}{16}$ of an inch thick, using a cutter $\frac{5}{8}$ of an inch in diameter, and set them on the chocolate squares, either for the start of play, or in any other desired relative positions, being careful not to allow a desire for an artistic arrangement to lead to ridiculous positions.

Fancy Dessert Cakes, etc.



No. 354.

No. 355.—RACQUET GATEAU.

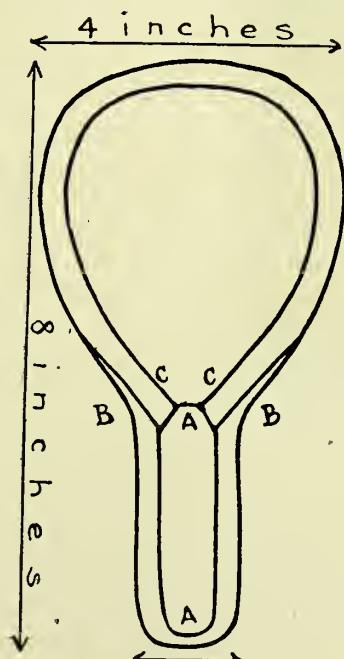
Use Genoese No. 13, $1\frac{3}{4}$ in. to 2 in. thick, cut into bat shape, 8 in. long and 4 in. wide, as shown on line drawing No. 355A, using a cardboard pattern as a templet. Split through, lightly coat the cut surfaces with apricot conserve, and sandwich with café crème au beurre. Lightly coat the top and more fully the sides with apricot conserve, and cover the sides with finely-chopped and browned nibs of almonds.

Run a coarse roped line all round the shape of the bat, and on this fasten strips of silver-lace paper, pinched into the proper shape, so that they follow the lines exactly, and stand horizontally to the gateau.

Cut a short length of almond paste, roll it rope shape, mitre the smaller end, and set it to form the handle from A to A, flattening a little, but retaining the rounded form. Run a fine roped line along the inner edge of the lace paper from B round to B on the other side, and another along the inward lines round from C to C.

With paper cornets mask the handle with coffee-coloured fondant, and fill in the frame of the bat with coffee-cream coloured fondant, being careful to finish the joins neatly. As soon as set, run in the middle of the bat with thin white fondant.

With a fine pipe of coffee-cream coloured royal icing run in lattice work strings, pipe a bulb in the centre, and set a large silver dragée, No. 6, on the bulb. Edge the entire outside of both handle and head with a medium-sized roped line, and

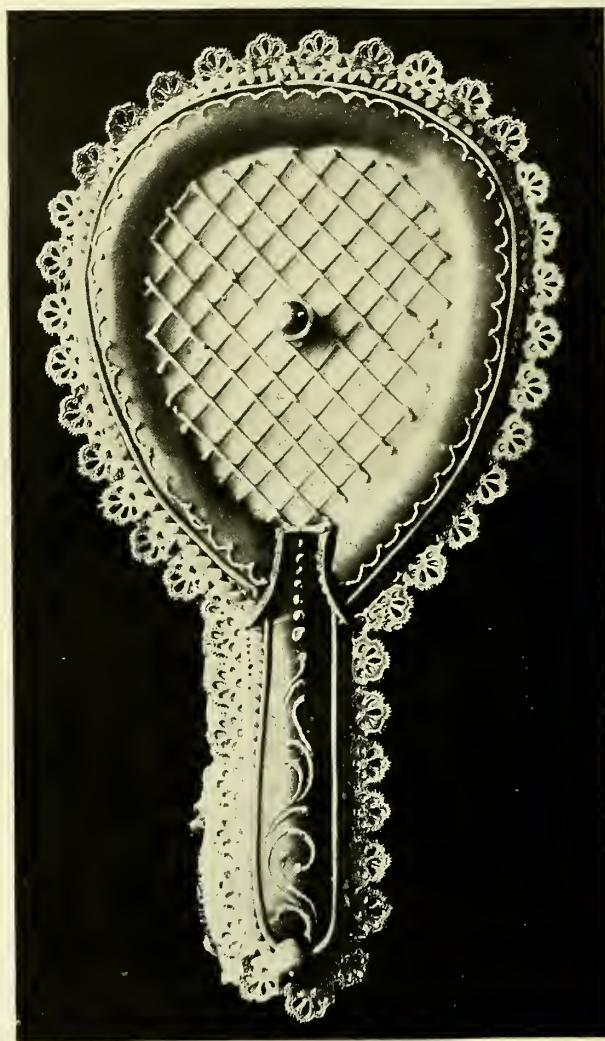


No. 355A.

Edge the entire outside of both

All about Gateaux and Dessert Cakes

inside this a fine plain line the same colour. Outline and overline the join of the handle to the frame as shown, run a fine scroll along the middle of the handle as shown, and



No. 355.

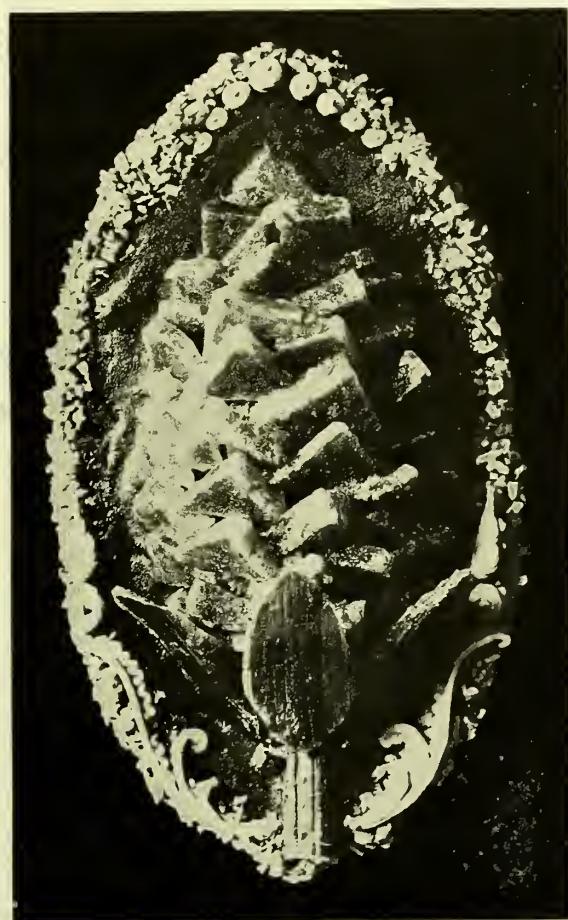
set a large bulb at the end. Inside the fine line of the frame run a very fine-scalloped edging, points inwards.

No. 356.—GATEAU PINEAPPLE.

Use No. 13 Genoese, 2 in. thick, cut to a pointed ellipse 7 in. long by 4 in. wide. Split through, sprinkle the cut surfaces with kirsch, and sandwich with crème au beurre, flavoured with kirsch, and mixed with some of the crumbs cut from the sides. Mask both top and sides heavily with hot, highly-boiled apricot conserve, and cover the sides with very finely-chopped and browned nibs of almonds, mixed with a few chopped pistachio

Fancy Dessert Cakes, etc.

nuts. Cut out from a piece of the same Genoese, only 1 in. thick, a smaller ellipse, 3 in. long by $\frac{1}{4}$ in. wide. Trim the top a little in rounded form, mask it thickly with kirsch crème au beurre mixed with crumbs, and set it firmly in the middle of the gateau top. Have ready cut a number of triangular-shaped pieces of glacé or drained pineapple free from surface sugar, dry, and dipped into highly-boiled apricot conserve. Arrange these in pineapple shape on the coated Genoese on top of the gateau, overlapping one another, and the points set at an upward slope.



No. 356.

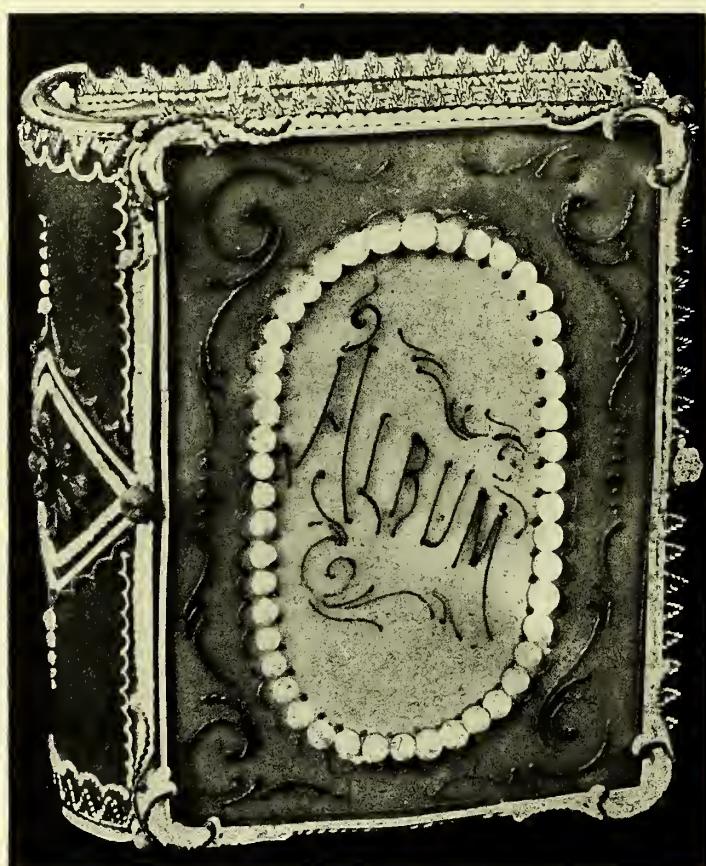
Cut a stem for the pine from a small tubular piece of angelica and set it in position, and from its inner end set three long thin angelica leaves. On each side of the stem pipe small extended scrolls as shown, overpiped on a roped base, with ivory colour, pale green, or coffee-cream coloured royal icing, and at the other ellipse point pipe with the same colour, a right and left row of bulbs, graduating from the point.

No. 357 — GATEAU ALBUM.

Use Genoese Margarita. Cut two very thin sheets, 3-16 in. thick, rectangular shape,

All about Gateaux and Dessert Cakes

6 in. by 4 in., each one having a top or bottom surface ; also cut one piece $4\frac{1}{2}$ in. square and $1\frac{1}{2}$ in. thick. Split the square piece through twice, and sandwich with thin layers of chocolate crème au beurre, leaving the square piece the same thickness as when uncut. Lightly coat the crumb side of the two thin sheets with hot apricot conserve, set on one side for the top cover, and use the other for the base or lower cover. Round one edge of the square Genoese to form the back of the book, and then set the square on the base so that the rounded portion extends over one side, leaving a $\frac{3}{4}$ in. margin on the other three sides. Mask the top and sides of the square with apricot, and then with a paper cornet filled with thin coffee-cream coloured fondant lightly cover the $\frac{3}{4}$ in. margin and edges of the base piece on the three sides.



No. 357.

To make the leaves, take a small piece of very white firm marzipan, and pin $\frac{1}{8}$ in thick. Damp the surface very slightly, pin a small piece of chocolate-coloured almond paste the same size, but $1\text{-}16$ in. thick, and press flat on the white paste, passing the pin over to ensure a level, even surface. Cut in four, damp the tops of three and fasten the four pieces on the top of one another, pressing all together level with the pin. Cut in two again and fasten one piece on top of the others as before. The interleaved piece should now be the same thickness as the square of Genoese set on the base. Cut a straight edge

Fancy Dessert Cakes, etc.

on one side of the paste, and then cut three strips each $\frac{1}{2}$ in. wide, one $5\frac{1}{2}$ in. long for the front, two $4\frac{1}{2}$ in. long for the ends. Before setting in position mitre the both ends of the long piece and one end of each shorter piece, so that the corners fit together like a picture frame. Trim the other ends of the shorter pieces so that they fit the rounded back. Then set in position on the apricot covered edges of the Genoese square, quite straight and true, leaving a base margin at front and ends of $\frac{1}{4}$ in. Moisten the top edges of the frame, lightly coat the crumb side of the other thin piece of Genoese with apricot (if not already done), and set on top to form the top cover, the front and end edges standing $\frac{1}{4}$ in. over like the base piece, the back edge being level with the edge of the rounded portion and lightly trim the edge to follow the same curve. Thinly coat the top of the Genoese sheet and the rounded back with apricot, pin a piece of white marzipan $\frac{1}{8}$ in. thick, cut it 6 in. square, and press on top of the top cover of Genoese exactly level, bending the overlapping edge at the back over the rounded back to meet the bottom cover at the base.

With a paper cornet mask the rounded back with chocolate coverture or fondant. Cut an ellipse-shaped piece of cardboard, and set it in the middle of the top with a 2-oz. weight to keep it in position, covering the rest of the top and over the edges of paste and Genoese with coffee-cream coloured fondant run on with a paper cornet. Lift the templet, and fill in the ellipse panel with cream colour or paler coffee-cream colour. On the panel write ALBUM in pale chocolate (or in white and afterwards gild, or the panel may be gilded and the writing in chocolate), filling in the fine scrolls the same colour above and below as shown. Enframe the panel with medium-sized bulbs in coffee-cream colour. Fill in the four corners of the cover with fine chocolate scrolls. Along the edges of the bottom cover run plain lines of coffee-cream colour, on these set narrow strips of gold lace edging, points outward, mitred at the corners, and cover the inner edges of the lace with fine roped lines the same colour. Along the outside edges of the top cover run in the same way plain lines, and set strips of narrow gold lace edging at a downward slope. Cover the inner edges with medium-sized roped lines, with plain lines inside them, and inside these fine chocolate lines. Carry the roped plain and chocolate lines along the back where the edge of cover joins the rounded back, overpiping the roped lines with a plain line to lift it up.

On the back, at top and bottom run a fine plain line as a base for a short strip of gold edging, to be set points facing, run fine roped lines at the base of each and also on the inner edges of the bent almond paste, with roped lines in chocolate between them to cover the edges of the paste.

In the middle of the back pipe with four roped lines a diamond placed square, with outer plain lines and outer fine chocolate scalloped lines. In the centre of the square an eight-stroke chocolate plume, points meeting in the middle with a central bulb. Outline the points of the lace edging with small roped loops, and the overpiped roped line on the top edge with fine scalloped work.

At the four corners of the top cover pipe small C shapes, overpiped in plain lines on a roped line base, with extending S scrolls to right and left, the whole again overpiped in fine chocolate with a chocolate bulb at the back of each C shape and at the top corner of the diamond on the back. The clasp in front can be piped in skeleton lace on tinfoil, lifted when dry, and placed in position with large gilded bulbs or dragee d'or. The whole of the piping, except where chocolate is mentioned, being in pale coffee-cream colour.

No. 358.—FAN GATEAU (I).

Use Genoese Margarita, 2 in. thick, cut to the size and shape of figure A on line

All about Gateaux and Dessert Cakes

drawing No. 358A. Split through twice, sprinkle the cut surfaces with kirsch, and sandwich with crème au beurre flavoured with kirsch. Mask the top and the sides heavily with hot, highly boiled apricot conserve, and cover the edges with coarse almond praline nibs.

The ribs and panel must be cut from marzipan made with one part of fine ground almonds, four parts of dry icing sugar, and sufficient well-beaten royal icing to mix with a little orange-flower water or kirsch into a stiff white paste.

Cut from cardboard two templets, one each the shape marked B and C. Pin the almond paste very thin (1-12 in.) on a sheet of thick manilla paper, well dusted with fine pulverized sugar, and cut out ten pieces as B. Then with a sharp knife cut away the left-hand side piece, shown by the dotted lines, of nine of the B pieces, and set the ten in a warm place to get dry and firm. When quite firm arrange them on the top of the Genoese, beginning at the right-hand side at the edge, and overlapping the nine pieces as shown,



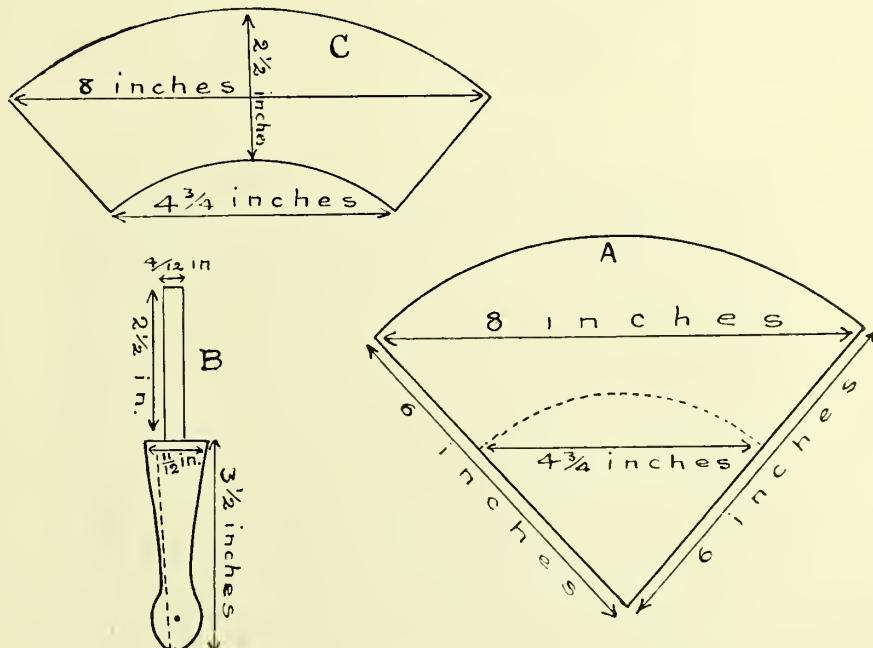
No. 358.

finishing at the left-hand side with the one full-sized piece. Pin out another piece of the paste the same thickness and cut out the C piece, and at once place it in position, the outer edge extending a little beyond the Genoese, and leaving $\frac{1}{8}$ in. space between the inner edge and the shoulders of the ribs, so that they are just in evidence. With the flat edge of a palette knife press down a little between the ribs to give a suggestion of the folds. Then down a little slightly warmed ivory-coloured fondant, flavoured with kirsch and with a large camel's hair brush mask the ribs carefully. In the same way mask the panel of almond paste with thin fondant, tinted a very pale green and flavoured with kirsch.

Before the fondant has set, affix a strip of narrow gold lace, pointed into shape, along the outer edge of the panel, and along the inside edge run a fine roped line of pale rose royal icing, outlining this on the inside with very fine scallop work of the same colour. Edge the inside curve of the panel in the same way, and the two ends with fine roped lines only. Along the upstanding edges of each small rib run a very fine plain line in very pale green royal icing, with fine roped lines the same colour at the shoulders, and

Fancy Dessert Cakes, etc.

round the curved ends. The larger rib must be edged on both sides and ends with the fine roped lines. On each small rib pipe in chocolate colour small S scrolls, with tiny graduated bulbs below, as shown, and on the larger rib facing S scrolls. In the centre of the larger rib end pipe a small ring the same colour, and from its inside carry a chocolate-coloured cord across to the inner side of the right-hand r b.



No. 358A.

The floral spray across the panel is painted in sugar colours, all except the dark coffee double curved line and the centres of the flowers. The side sprays are in green and yellow, and the blossoms in liquid carmine. The colours are each mixed with a little varnish, and quickly put on with a fine-pointed camel's hair pencil. The coloured short lines along the outer and inner curves are in yellow, just touched with the fine pencil point.

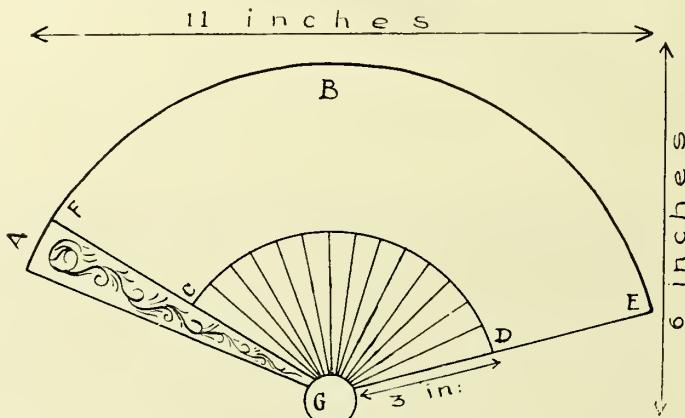
No. 359.—FAN GATEAU (2).

This is a much easier form of fan gateau to make than No. 358. It is not at all accurate, but is sufficiently like to be recognised as an attempt at reproduction, and offers very little difficulty to beginners.

Use Genoese Margarita, 2 in. thick, cut to the proper size with a cardboard pattern. See line drawing No. 359. Split through twice, coat the cut surfaces with apricot conserve, and sandwich with crème au beurre flavoured with fine powdered praline. Coat the top and sides with highly-boiled apricot conserve, and smother the edges with coarse praline. Pin a piece of almond paste the same as for No. 358, $\frac{1}{8}$ in. thick, and cut out the long wedge-shaped piece marked A and set in position. Then pin another piece of paste as thin as possible, 1-12 or 1-16 in., on paper, and cut out the piece marked B and set in position flat and smooth. Mask the B panel with thin fondant either very pale blush rose or very pale green, carefully trimming away any fondant that may run over the edges.

All about Gateaux and Dessert Cakes

Set a slip of narrow gold lace paper pinched into rounded shape along the outside edge. Edge the space marked A on both sides and end with fine plain lines ivory colour, and fill in the space with bright red hot apricot conserve, and when set overpipe the edges with coarse and fine plain lines, and pipe in the scroll all in the ivory colour. Along the marked radial lines in the smaller space pipe in the same colour on the yellow apricot double fine lines for every single line marked. From C to D, from D to E, and from F to E run fine roped lines, those from F to E along the inside edge of the gold lace. Inside all these lines run fine plain lines, and inside these fine scalloped lines, points inwards. Cover



No. 359A.

the ends of the radial lines with large bulbs on the larger curve and with smaller bulbs on the smaller curve. The small round base must have been previously coated with the same coloured fondant as that used for the B panel, and the bulbs must border it. A small ribbon or gold cord loop must be set in a piped ring in the middle of G.

The panel B must be finished with a spray wreath of neatly-arranged glacé fruits, not too heavy, or, if desired, a spray of piped roses and foliage may replace the fruit. The whole of the piping except the spray (if used) must be in ivory colour if ivory-coloured fondant be used, or very pale green if blush rose fondant be used.

No. 360.—CUSHION GATEAU (ORANGE).

Use Genoese No. 13, 2 in. thick and 6 in. square. Split through, and sandwich with crème au beurre, mixed with soft Genoese crumbs and flavoured with orange curacao. Trim the under side on the four edges only, in rounded, sloping, baking dish form, leaving the middle square. Mask the sloped edges (leaving the square middle uncovered) with ivory-coloured fondant flavoured with orange curacao, and as soon as set turn over on to a lace d'oyley. Trim the top in cushion form, lightly coat with apricot, and raise the middle by cutting a 5 in. square of almond paste, $\frac{1}{8}$ in. thick, rubbing the edges down thin, leaving the middle thick, and setting across the Genoese so that the points of the square reach the middle of each square side. Mark a circle in the middle of the top with a plain round cutter $2\frac{1}{2}$ in. in diameter, and run in the circular panel with pale green fondant flavoured curacao. With a paper cornet mask the square of almond paste outside the middle panel with pale orange coloured fondant flavoured curacao, and in the same way the four corner spaces with the pale green fondant.

Fancy Dessert Cakes, etc.

Border the circular panel with medium-sized bulbs of ivory colour royal icing, and on each set a No. 4 silver dragee.

Border the orange-coloured square with medium-sized plain lines overpiped with fine lines, and edged on the inside with fine spaced lines, all in ivory, and fine chocolate-coloured lines, and on the orange panel border the ivory bulb frame with fine chocolate loops, and fill in the fine chocolate scrolls as shown.

On the outer sides of the bordering ivory lines pipe fine spaced roped lines in ivory, and outside these fine spaced chocolate lines and fine scallop work in chocolate, points outward, and with fine chocolate dots between the loops.



No. 360.

Along the cushion edges pipe medium-sized roped lines, and on these set strips of wide gold lace pointing downwards. On these top edges run a border of coarse roped lines, with fine plain lines above. At each corner of the cushion set a tassel of looped lines surmounted by a large bulb and No. 4 silver dragee. In the triangular space at each corner of the cushion set a five-plume of small orange diamonds, cut from peel that has been well thinned. In the centre of each plume pipe a large bulb, and between each diamond a small chocolate spear point, and below the plume a small chocolate C shape. On each point of the square orange panel set a large chocolate bulb. In the centre circular panel set a star of eight small orange diamonds, with chocolate spear points between, and a large ivory bulb in the middle.

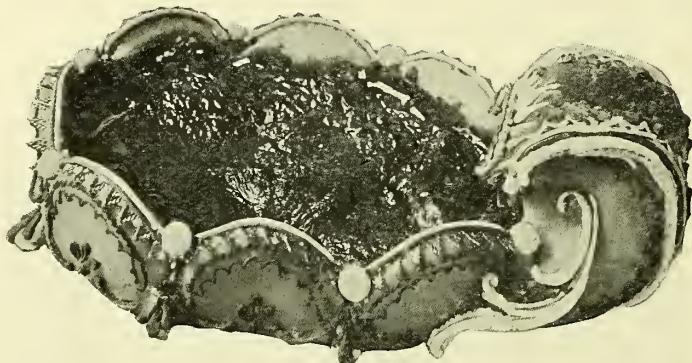
Except where chocolate is mentioned, all the piping is in ivory colour.

All about Gateaux and Dessert Cakes

No. 361.—DISH OF APRICOTS GATEAU.

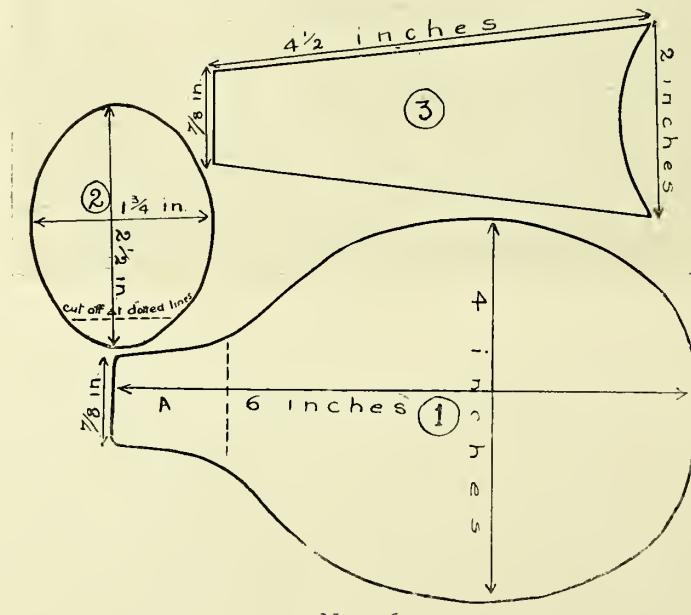
Use Genoese No. 13, $1\frac{1}{2}$ in. thick, cut by the help of a card-board pattern used as a templet the shape and size shown on the line drawing marked I. on line drawing No. 361A. Coat it on top and sides with warm highly-boiled apricot puree.

With one part fine ground almonds and three parts sponge or Genoese crumbs mix a stiff paste with sufficient apricot puree and a little kirsch. From this cut out seven



No. 361.

ellipse-shaped pieces $2\frac{1}{2}$ in. long, $1\frac{3}{4}$ in. wide, and $\frac{1}{4}$ in. thick. Cut a small piece off the one end of each, so that they will stand upright (Fig. 2). When firm enough to handle, set the seven pieces on the sides of the gateau, one at the rounded end and three on each



No. 361A.

side, as shown. Press them on the apricot, and they will adhere. Now cut out a piece of Genoese 1 in. thick with a plain round cutter $1\frac{1}{2}$ in. in diameter. Cut a small piece off one side to make a flat base, and set it on the space marked A, and trim the edges where

Fancy Dessert Cakes, etc.

they overhang at the narrowest part of A. Mask it lightly on rounded top and sides with apricot puree. Pin a piece of almond paste or a piece of the crumb paste $\frac{1}{8}$ in. thick, and cut out a piece the size and shape marked 3, and set it on the rounded handle, pressing it well home upward from the base, the wider edges at the top extending a little over the edges.

With a paper cornet filled with thin white or pale green fondant almost cold coat the inside surfaces of the seven ellipses, and in the same way with pale coffee-cream fondant coat the outsides, the two colours meeting along the top edges. Also coat the sides of the rounded piece set on A with the coffee-cream colour, and the bent almond paste (3) with chocolate fondant. Along the top of the rounded edge of each of the seven side pieces run a fine line of coffee-cream coloured royal icing, and bend on this over each an arch piece of narrow gold lace, points outward. Cover the inside edge of each strip with a medium line of coffee-cream colour, and outside this a fine line of chocolate. Along the arched top of each of the seven side pieces run under the gold lace an arched roped line and below this an arched scalloped line both in chocolate colour and spaced. At the bottom join of each two pieces pipe a tassel plume, point upwards, in coffee-cream, and over this in chocolate a three-stroke plume. On each side of this, also in chocolate, a wide roped loop, overpiped in plain line, all the points meeting above the plume and covered with a large bulb in coffee-cream colour. Between the ends of these wide lines at the middle base of each side piece except the two end ones pipe in chocolate a small three-stroke plume, points downward, covered with a small bulb. The sides of the handle piece must be edged the same way as the side pieces, and an overpiped broken C-shaped scroll, with wide extending S scroll piped in as shown

The chocolate-covered handle piece must be edged on its sides and curved end with overpiped plain lines on a roped base, each separate, with incurved ends at the top. Along the inside of the curved front line pipe a row of pear shapes, graduating from the middle to the sides, and inside the side lines plain lines, and inside these scalloped lines, points inwards, with small bulbs between the loops, all in coffee-cream colour.

Fill in the inside of the dish with halves of preserved apricots, the rounded sides uppermost, and cover these thickly with hot highly-boiled apricot conserve. If desired, the half apricots can be placed the concave sides uppermost, and half of a blanched almond be set in the hollow of each before masking with the conserve.

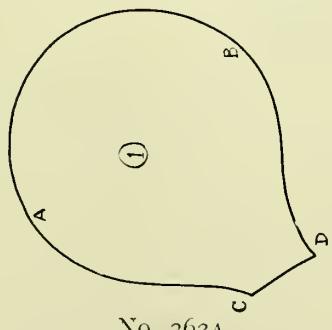
No. 362.—CAULIFLOWER GATEAU.

This is a very simple and effective gateau, but cannot be made without the necessary moulds for the flower top and side leaves. These are both very simple in character, and

impressions in plaster can be easily obtained if one is used to working in plaster or other media, or can be bought from the mould makers.

Almost any plain mixture will serve as the base for this gateau. A small melon sponge mould or a plain Madeira cake can be shaped as shown in the line drawing marked No. 362A, and split and sandwiched or not, as desired, but in either case is best covered with apricot conserve and enveloped in a covering of crumbs, ground almonds, apricot conserve, and kirsch, made into a firm paste. When the base is thus prepared print out

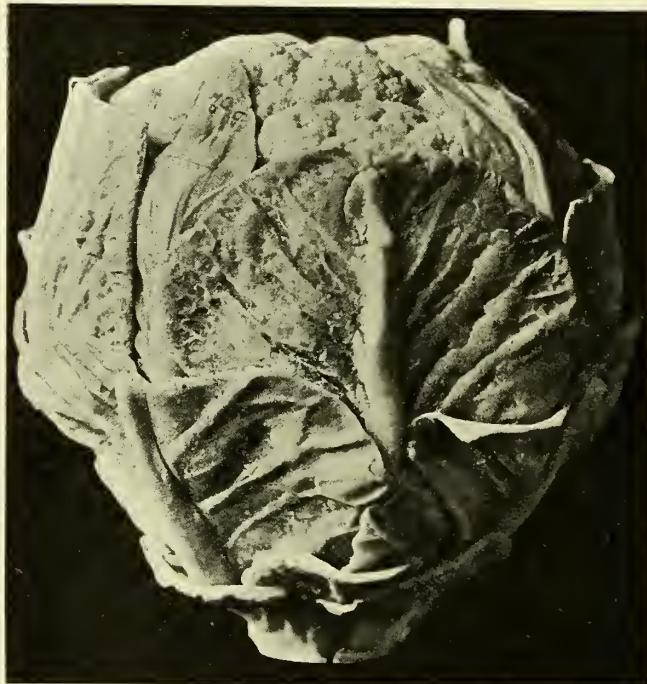
the flower top with very white almond paste, flavoured with kirsch, and set in position



No. 362A.

All about Gateaux and Dessert Cakes

from A to A. Then print out the leaves, first pressing a little white paste into the thick centres, moistening the back of this and pressing in the pale green paste as thin as will serve to handle safely. Lift these out and put in position quickly before they set and crack. The order of arrangement will be quickly understood if a real cauliflower be studied. First set on four small leaves, the tops only being used, so that they may fold



No. 362.

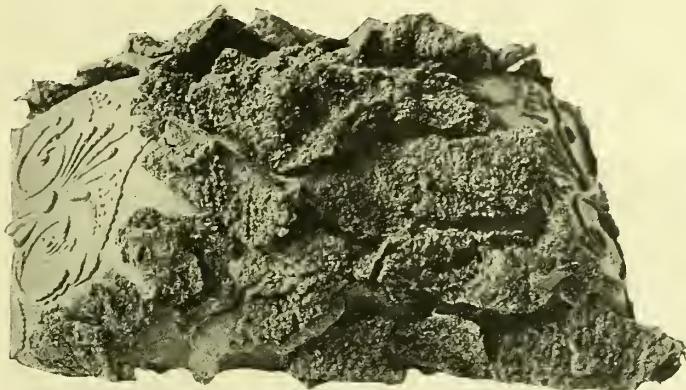
over the head. Then alternately four larger leaves, the smaller ones showing between at the points, and then again alternately four larger overlapping leaves, starting at the base at C and D. These larger leaves may be the full size, standing up above the head if desired, or they may be shortened as in the illustration. This gateau should, if possible, be served in a dish with custard sauce around.

No. 363.—GATEAU HAVANA (I).

Use Genoese Margarita, baked in a trough-shaped mould with sloping sides, so that when inverted you have a sort of rectangular dais with sloping sides, or, failing the mould, cut into shape, say 6 in. long, 4 in. wide, and 2 in. thick. Split through twice, sprinkle the cut surfaces with a little Jamaica rum, and sandwich with crème au beurre flavoured with vanilla. Lightly mask the top and sides with thin apricot conserve, and glacé with bright coffee-coloured fondant. Lightly scroll the two ends with chocolate coverture, and encrust the top and both sides with curled flakes of chocolate. If a granite roller chocolate machine be available, these may be easily made by running through the closely-set rollers and collecting the curled flakes as they are cut off by the side knife. Failing the rollers, the flakes can be quickly and effectively made by scraping with a dough scraper on the

Fancy Dessert Cakes, etc.

surface of a block of *coverture* (not pure cocoa) that has stood for an hour or two in a warm bakehouse or kitchen. Touch as little as possible with the fingers, or unsightly semi-melted surface marks will show.



No. 363.

No. 364.—GATEAU HAVANA (2).

Use Genoese Margarita, ellipse shape, 6½ in. by 4 in. by 1½ in. thick. Split through once, sprinkle the cut surfaces with Jamaica rum, sandwich with crème au beurre (flavoured with vanilla sugar), in which a little fine granulated chocolate has been mixed. Lightly coat the top and sides with hot highly-boiled apricot conserve. On the top spread in dome shape a mixture of one part fine ground almonds, two parts Genoese crumbs, a



No. 364.

little rum, and sufficient plain crème au beurre to bind it together. Mask over this, both top and sides, with bright coffee fondant flavoured with vanilla sugar. On the domed top write "Havana" in chocolate *coverture*, and pipe a few fine scrolls in the same colour.

Border the sides with curled flakes of chocolate (see No. 363) standing round and about the top in rocky shapes.

All about Gateaux and Dessert Cakes

No. 365.—GATEAU CREME TORTA.

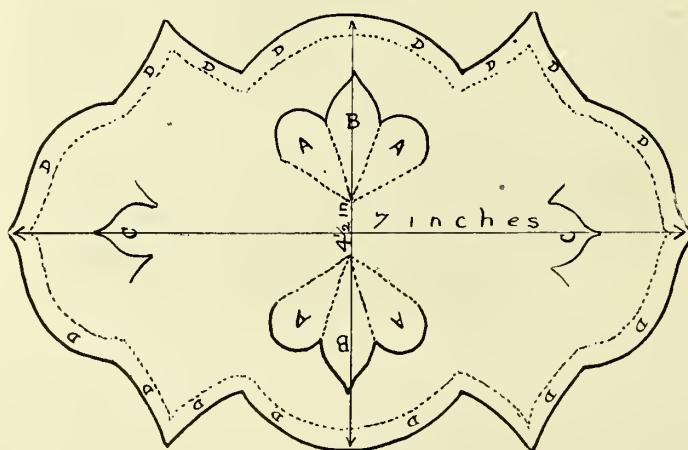
There does not appear to be any real reason for the name given to this gateau (cream tart, which it certainly is not), but it is so known, therefore let it pass.

Use Genoese Margarita, 2 in. thick, baked in an ellipse-shaped mould (or cut from a sheet), 7 in. long and 5 in. wide, split through thrice. Sprinkle the bottom piece of each cut with orange curacao, and sandwich with two layers of orange conserve (see conserves) and one layer of crème au beurre flavoured with orange curacao and mixed with a little



No. 365.

powdered almond praline. Lightly coat both top and sides with hot apricot conserve and when set mask all over with pale orange-coloured fondant flavoured with orange zest, and a little orange curacao.



No. 365A.

Cut out a paper pattern the size and shape of the line drawing (outer line) marked No. 365A, set it on top of the gateau, and with a fine pipe of pale rose-coloured royal

Fancy Dessert Cakes, etc.

icing outline the design in fine roped lines. Lift the pattern, and with a fine white pipe outline the dotted lines inside the larger design. Inside this again outline with coarse plain white lines, and again inside in fine white roped lines, both a little spaced. Again inside outline in broken roped lines of coffee-cream colour, incurving the ends of the end lines as shown, and in the side loops filling in small bulbs graduating from the middle to right and left.

Cut very thinly, from fine bright orange peel, one large diamond shape and four long ($1\frac{3}{4}$ in.) and four short ($1\frac{1}{4}$ in.) strips. Point the ends of the strips, and set them in plume form as shown, with the diamond in the middle.

In the side spaces pipe in white roped lines the designs marked A and B, the straight lines being in small bulbs graduated inwards. Also in fine white roped lines the curved lines marked C. In these the dotted lines will not be needed, as the sides of the peel strips will take their place. With a paper cornet filled with bright red warm apricot conserve fill in pear shapes at A, B and C, and also fill in the red apricot between the lines marked D.

With a fine pipe filled with rose colour overpipe in plain lines the outer edges only of D, and outside this on the gateau edges outline in coffee-cream colour with first, fine roped lines, and then fine scalloped work, points outward, both slightly spaced, and at each point set a coffee-cream coloured bulb.

At the lower edge of the gateau sides pipe in white a continuous row of medium sized bulbs, and outline their upper sides with fine roped loops in coffee-cream colour.

This gateau is very showy, and is as good to eat as to look at.



No. 366.

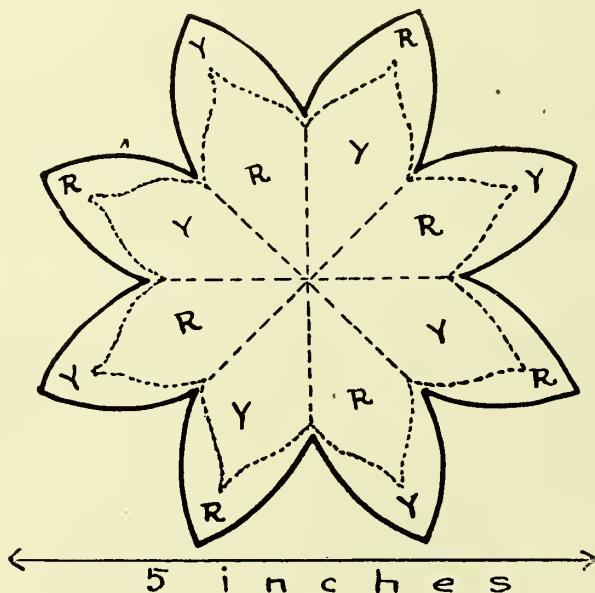
No. 366.—GATEAU RUSSE AU CREME. (1).

These gateaux can only be made economically in twos or threes. In sets of two, two colours can be used; in sets of three, three are possible.

Cut out for each gateau, when making two, two rounds of Genoese, $\frac{1}{4}$ in. thick, with

All about Gateaux and Dessert Cakes

a round cutter, 6 in. in diameter, or one round $\frac{1}{2}$ in. thick and split in two. Also cut out for each two gateaux one round each the same size, but $1\frac{1}{2}$ in. thick, of two colours—chocolate and pink, chocolate and yellow, pink and yellow. With a plain round cutter, 3 $\frac{1}{2}$ in. in diameter, stamp the middle out of each thick round, and coat the four thin rounds on the crumb side with apricot conserve. Divide the two thick rings into twelve equal-sized pieces. Dip these alternately into hot apricot conserve, thinned down with Jamaica rum. As the pieces are dipped set them in position to form a ring of alternate colours on the edge of two of the thin rounds. When so arranged the two rings will be complete, leaving an empty space in the centre. Fill in these centres with whipped sweetened cream, flavoured with rum, and then cover the whole with another thin round, the apricot covered side downward, and press together. Thinly coat the tops with



No. 366A.

apricot, being sure that the edges are also entirely covered. Mask the top with pale rose-coloured fondant, and when set decorate as follows:—

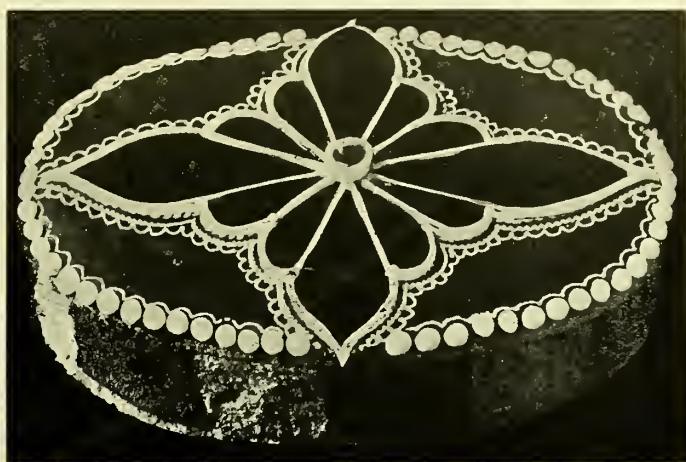
Cut a paper pattern the shape and size here given (see line drawing No. 366A), set it on the top of the gateau, and outline with fine white roped lines. Lift the pattern, and inside the design outline with the same fine pipe, the inner pattern marked with dotted lines. When set, fill in the spaces with hot highly boiled apricot conserve, yellow where marked Y and red where marked R. Overpipe the roped lines of both inner and outer design with fine white plain lines, and again overpipe with very fine plain chocolate-coloured lines. In the centre of all pipe in white a small raised ring, and fill in the middle with red apricot.

Outline the main design with white roped lines and then with looped scallop work in chocolate, points outward, the ends of all the lines reaching to the gateau edge. In the triangular spaces pipe in chocolate fine seven-stroke plumes, the points reaching to the gateau edge, and surround these with sets of two small curved roped lines in white, the points of each set reaching the gateau edge, and between each set a small white bulb.

Fancy Dessert Cakes, etc.

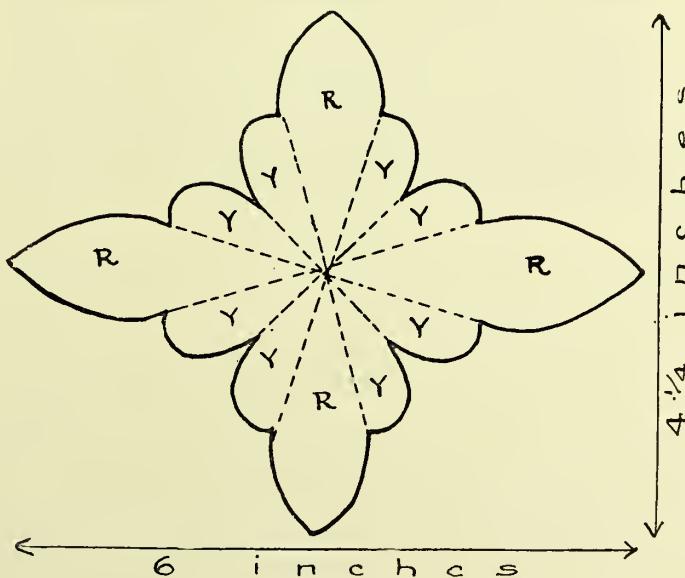
No. 367.—GATEAU RUSSE AU CRÈME. (2).

This is made in all respects like No. 366, except as to the shape, which is an ellipse, $6\frac{1}{2}$ in. by $4\frac{1}{2}$ in., and the decoration. The cutting is done in the same way, using an ellipse-shaped cutter for cutting out the middle of the thicker pieces. Care must also be



No. 367.

taken to set each piece after dipping in the same relative position to the ellipse that it held before, and it is advised that the cutting be not done until ready to dip and set in position.



No. 367A.

After filling in the cream and setting on the upper sheet, coat thinly with apricot, and when set mask both top and sides with very pale green fondant, and when set decorate as follows :—

All about Gateaux and Dessert Cakes

Cut a paper pattern the same shape and size as shown on line drawing No. 367A, set it on the gateau top, and outline with fine white roped lines. Lift the pattern, and with the same pipe fill in plain lines where the dotted lines are shown. When set fill in the spaces with hot apricot conserve, red where R is marked and yellow where Y is marked. Pipe and overpipe with a finer plain pipe the whole of the lines, and set a raised ring in the middle of the design and fill in with red apricot. With a very fine plain pipe outline the design with roped lines, chocolate colour, and outline these with fine scalloped work, points inward, in the same colour. Border the edge of the gateau with medium-sized bulbs in either white or coffee-cream colour, and edge the inner side with fine chocolate-coloured loops.

No. 368.—GATEAU CUCUMBER.

The best foundation for this is Genoese No. 19, used for making Viennois roll, spread very thin, and instead of using jam spread a thin layer of kirsch-flavoured crème au beurre, and make a very thin roll. Cut a piece of this when a day old, say, 12 in. long, and encase it in a thin sheet of almond paste, moulding into the required shape, as near like a cucumber as possible. Let it rest and become quite firm before attempting to mask it. This must be done with pale green fondant, thin and almost cold, and flavoured with kirsch. The



No. 368.

fondant must be put on with a small soft brush. The gateau must rest on a narrow piece of wood whilst being glacéd, and must be passed into a hot oven for a few seconds to insure a smooth face, but do not allow to stay long enough to disturb the set of the fondant. Just in and out again, the surface only being heated.

The stalk and leaves must be made from coloured almond paste, the stalk moulded and placed in position before the glacéing, and the leaf or leaves pushed into moulds, lifted out and set in position as the gateau is placed in position on its doyley-covered dish.

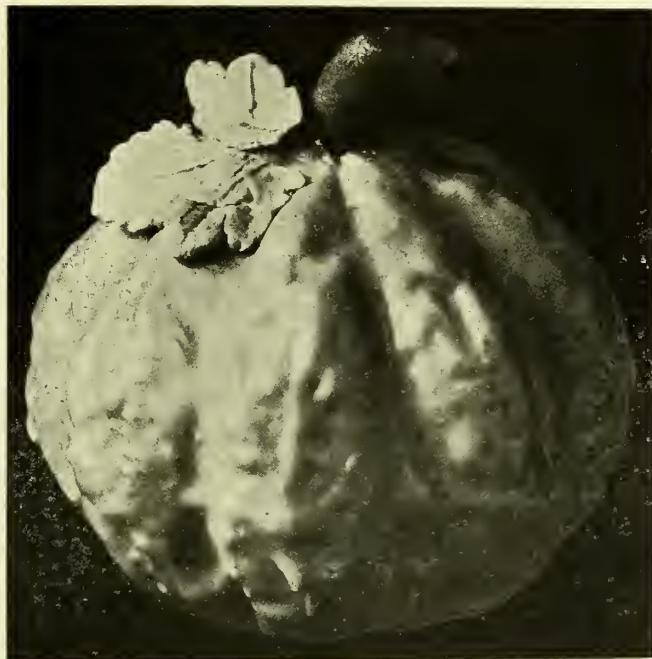
No. 369.—ROCK MELON GATEAU.

This is one of the very oldest forms of British fancy dessert cakes, and although it is very seldom seen now, one or more melon moulds were always to be found on the old-fashioned confectioners' shelves. One reason for their non-survival was that the narrow neck of the mould did not allow sufficient room for expansion in baking, and the moulds generally had an ugly core that did not improve them. The half mould shapes were much more successfully baked, but if two were joined together it was rather a wasteful way of building up. A curious feature of these old-time moulds which still largely obtains is that nearly all were ribbed, whether spherical or ovoid in form, and most of them were fur her provided with the warty knobs that are seen only on the rock melon, which is seldom spherical and never ovoid. It was also an article of faith that all melons must be

Fancy Dessert Cakes, etc.

glacé in green colour, probably because the rock melon, which they resembled in feature but not in form, are nearly always yellow when ripe. There are, of course, plenty of melons that are both ribbed in shape and green in colour, and there may be some that are also ovoid, but the writers do not remember to have seen one, and they are certainly not in a majority.

If a mould be not obtainable, the shape can be cut from a thick Madeira cake and shaped with a sharp knife, showing eight ribs on the sides. When shaped, the cake should be cut through the middle and a wineglassful of mixed orange-flower water and rum passed into the two halves, after which they should be sandwiched with apricot



No. 369.

conserve. It is a good plan to lightly coat the outside with apricot conserve, and then pin a sheet of almond paste, very thin, cut out in pointed ellipse shapes, and set on the sides in sections, pressing the edges well together. If the melon is intended to be glacéd green, then the paste should be tinted green before cutting out, but if for a rock melon then the natural colour will do.

The fondant should be thin and almost cold, tinted a pale creamy yellow, flavoured with orange-flower water and rum, and put on carefully with a soft brush, covering every portion carefully, but not going over the work overmuch.

Mould the stalk from drab-yellow almond paste and the leaves from green almond paste, and set them on whilst soft, and pliable, but not until the sugar is set.

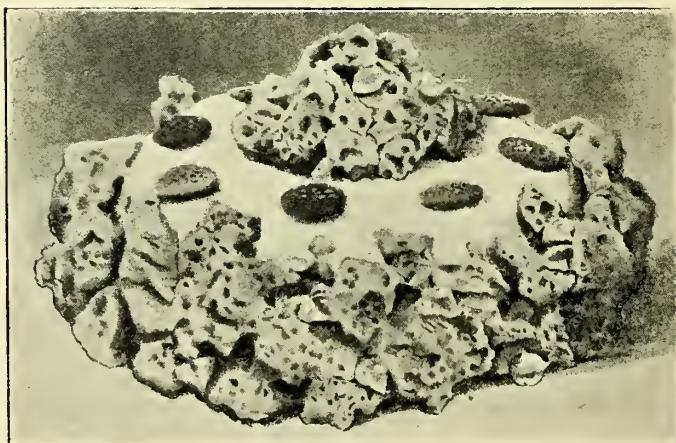
No. 370.—HALF MELON GATEAU

This is baked in a half melon mould, split and saturated, masked in pale green almond paste sections, very thin, and glacéd with pale green fondant, flavoured in the same way, and fitted with a stalk and leaf or leaves as for No. 369.

All about Gateaux and Dessert Cakes



No. 370.



No. 371.

Fancy Dessert Cakes, etc.

No. 371.—GATEAU ROCHERE.

This is not the Gateau Rochere, so well known in Brussels, which, delicious though it is, is too rich to find general favour here, but is an adaptation, more likely to meet British taste.

Use Genoese No. 13, baked $1\frac{1}{2}$ inches thick in papered rings, 6 inches in diameter, or cut to the same size from a sheet previously baked. Split through the middle, with a sharp thin knife, sprinkle the cut surfaces with a little kirsch, and sandwich with crème au beurre, flavoured with kirsch, and tinted a pale green, mask the top and sides with a portion of the same pale-green kirsch-flavoured crème au beurre. Build roughly on the sides small pieces of the special rock sugar described below—arrange these so that they entirely cover the sides and stand up irregularly over the top edges. Build a few pieces also in the centre of the gateau, in the form of a small rock. Fill a paper cornet with the crème au beurre, cut to leaf pattern, and pipe small green leaves amongst the rockwork.

Cut four small rounds each of green chinois, and glacé apricots, and set alternately, as shown, on the top of the gateau.

ROCK SUGAR FOR GATEAUX.

Place 1 lb. of lump sugar in a small copper sugar boiler, with sufficient water to melt it thoroughly. When melted, wash down the sides of the pan, skim carefully any scum that rises to the surface, partly cover, and keeping the sides of the pan quite clean, boil up to 306° by the thermometer.

(Unless the sugar is of exceptional quality, it is advisable to clarify it previously, by boiling with a larger quantity of water and a small quantity of beaten up white of egg, and strain through fine muslin of double thickness.)

Whilst the sugar is boiling, prepare without acid a little royal icing, beaten very light and firm and coloured a deep coffee colour with caramel, or other colouring. Have ready also a small hair sieve, 6 inches in diameter.

When the proper degree is reached, remove the pan from the stove, take about as much of the coloured royal icing on a small spattle as will equal the size of a large walnut, and quickly stir it into the boiled sugar, without pausing for an instant. As you stir, the sugar will rise rapidly in the pan, and will as quickly subside. As it starts to rise the second time, at once pour it in the small sieve, holding the hot sugar boiler above the sieve to maintain the heat for a short time. If properly and quickly done, the sugar will rise in the sieve, and set at the highest point. Success will depend firstly, upon the quality of the sugar; secondly, upon the lightness of the royal icing; and thirdly, upon accuracy of boiling and the quickness of handling. Rock sugars of all colours can be made in this way, and are useful for many decorative purposes.

No. 372.—BISCUIT CREME GATEAU.

For this gateau, Genoese No. 13 must be used. The shape is hexagonal, 7 inches from point to point, and it is best to cut it from a sheet of Genoese $1\frac{1}{2}$ inches in thickness.

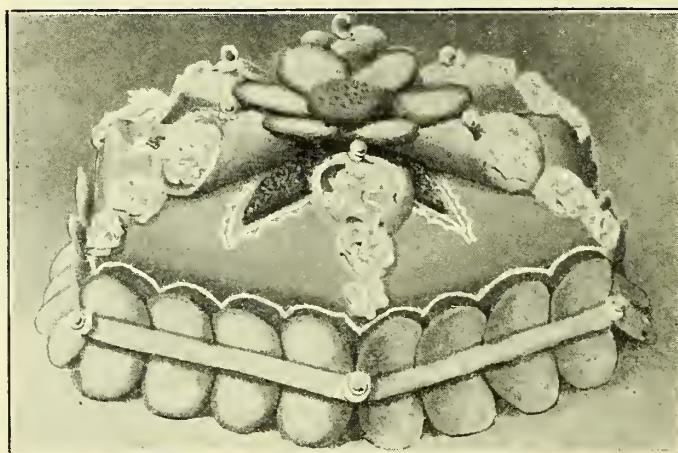
To save waste, mark a piece of stiff cardboard in a circle, 7 inches in diameter. Measure this into six parts, either by using a pair of compasses set with the points $3\frac{1}{2}$ inches distant, or with a rule. It is quite easy to do this accurately, because each side of a hexagon is exactly equal to half the greatest diameter. Therefore a measurement of $3\frac{1}{2}$ inches will be correct. Having marked the lines, cut along them with a sharp knife, and you will have the proper shape, to use as a templet for cutting out the Genoese.

All about Gateaux and Dessert Cakes

Having cut out the Genoese, split it with a sharp knife into four layers, and having sprinkled the cut surfaces with a little rum, sandwich with two layers of pale pink strawberry-flavoured crème au beurre, and one layer of strawberry jam. Trim the top edges in slightly rounded form, and mask both top and sides with a thin coating of hot apricot jam. Mask both top and sides twice, with pale pink fondant, the first coat to be warmer than the second one. Carefully trim away any superfluous fondant from the base of gateau to avoid untidy edges.

Prepare a small mixing for lang du chat biscuits, run out in oval form, so that when baked they are 2 inches long and $1\frac{1}{4}$ inches wide. Whilst still hot bend them slightly by lifting on to a concave tin. Also run out from the same mixture a few long narrow strips, some slightly larger oval ones, to be afterwards trimmed pear-shaped, and some small cornets to be curled up.

Arrange the smaller oval biscuits (the bent ones), slightly overlapping at the edges, four on each side of the hexagon, pressing on the fondant before it is quite set. Along



No. 372.

the middle of each set of four, run one of the narrow strips, cut to the proper length, and fasten with a fine line of fondant or royal icing, which must not show. The ends of these narrow strips should just meet, and be afterwards finished and covered with a small rose of crème au beurre.

Arrange the small biscuit cornets on the top of gateau, the points meeting in the centre, and the opened ends facing the points of the hexagon. Between the cornets set six $\frac{1}{8}$ ths of a red pear, the inside being cut away, so that each piece may lie flat with the outer side uppermost, and pointed end inward. Above the pieces of pear set the six larger oval biscuits, the one end trimmed to a point and set inward. In the centre of these set a small round of crystallised or glacé apricot.

Outline the six pieces of pear with fine lines of pale cream-coloured royal icing, and outside these lines a fine scalloped edging, points outward. Outline the top edges of the biscuits on the sides of gateau with fine roped loops of cream-coloured royal icing.

Fill in the cornets with uncoloured crème au beurre flavoured with kirsch, using a coarse star tube, and with the same tube pipe diminishing roses, out to the edge of gateau. Pipe small roses to conceal the joins of the narrow strips of biscuit on the sides, and the gateau will be completed.

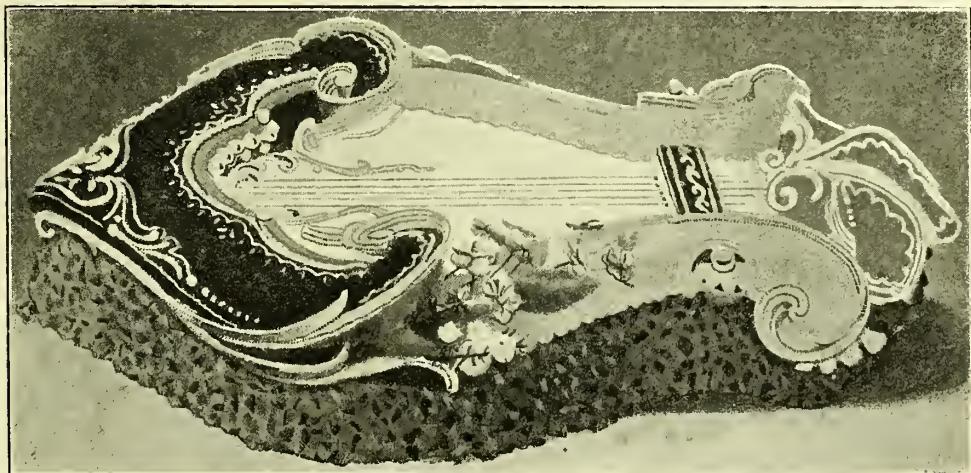
Fancy Dessert Cakes, etc.

No. 373.—GATEAU LYRE.

Use Genoese No. 13, and cut from a sheet $1\frac{1}{2}$ inches thick, with a sharp thin knife to the shape and size shown in Illustration I, No. 1, using a cardboard templet for the purpose. The Genoese must be cut very carefully, with a sawing motion, to ensure a clean smooth cutting. Split the shape through the middle, sprinkle the cut surfaces with maraschino, and sandwich with firm apricot jam, pressing the pieces well but gently together.

Mask on top and sides with thin hot apricot conserve, and smother the sides with small almond nibs, previously delicately roasted in the oven.

Take a piece of smooth firm almond paste, pin $\frac{1}{4}$ inch thick, and cut the pieces marked No. 2, A and B on Illustration I. These can be cut the correct width, but straight, and bent into the curved form, as they are fitted to the Genoese. Set these in position, right and left, nearly reaching the top and side edges. When the shapes are properly adjusted, smooth the outside edges down by rubbing so as to give a rounded form to them, leaving the inner edges sharply square as they were cut.



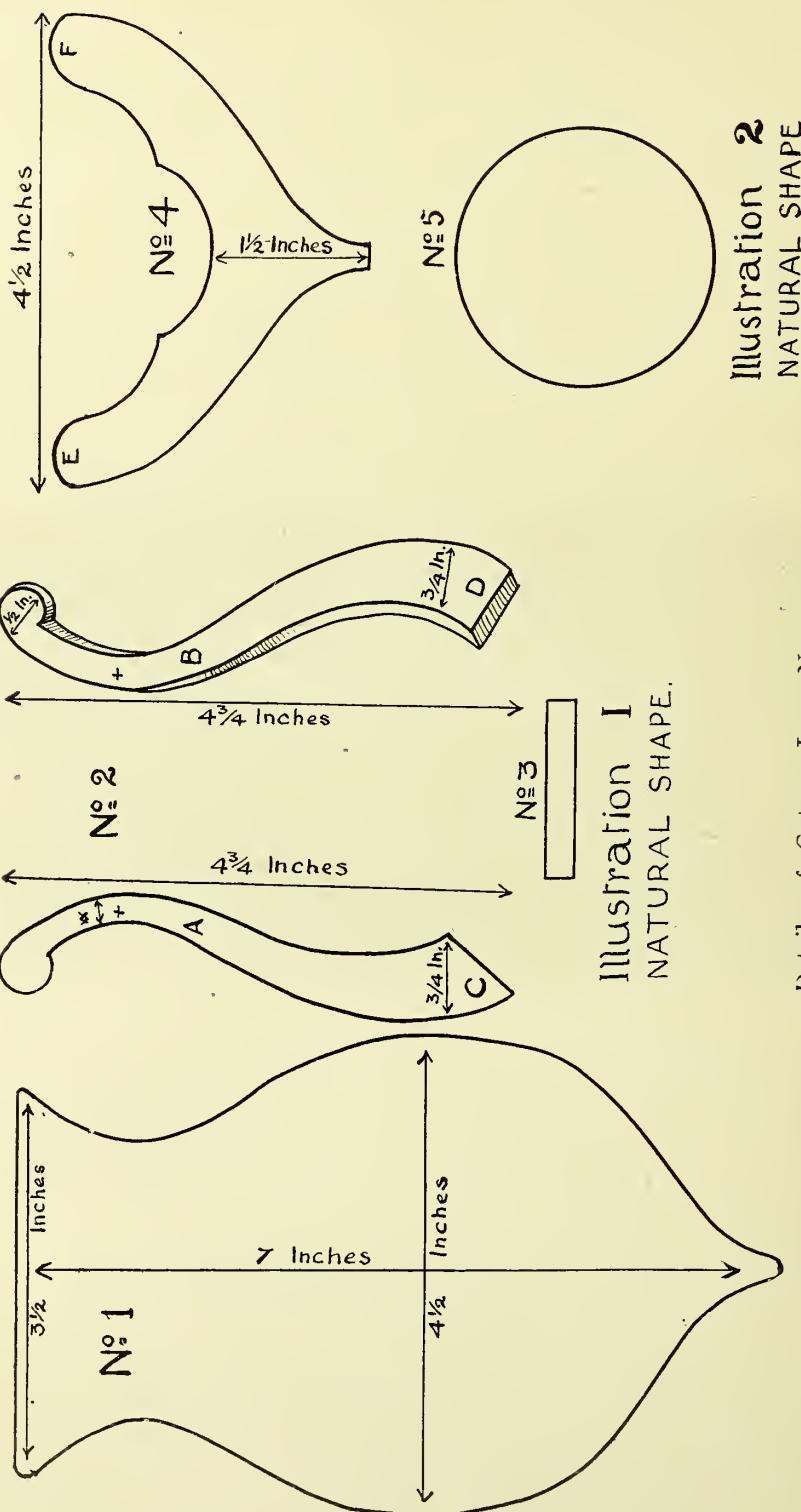
[No. 373.]

From the same thickness of almond paste cut with the help of a cardboard templet, the shape marked No. 4, Illustration II. Place this on the lower end of the Genoese so that it fits the shape, the two ends marked E and F overlapping the ends of the pieces marked C and D. Smooth down to rounded form the lower outside edges, and with the fingers and thumb work up the ends and sides of ends marked E and F, to sharp edges, standing upward and gracefully curved.

With a plain round cutter, $1\frac{1}{4}$ inches in diameter, cut out three pieces as No. 5, Illustration II., and with the fingers shape these into oval floral petals, rounded at one end and pointed at the other, thinned and curled, at the edges. Set these between the curled heads of A and B, standing beyond them, the points meeting at the lower end, thus forming the half of a six-petal flower. Cut out from the same thickness of almond paste a small bar as shown in No. 3, Illustration I. and place this between the two pieces A and B, where marked with a cross, to form a cross bar.

Prepare some good fondant, four colours in all—white (if white be a colour), pale pink, coffee cream, and chocolate. These must be perfectly smooth, rather thin,

All about Gateaux and Dessert Cakes



Details of Gateau Lyre No. 373.

Fancy Dessert Cakes, etc.

sufficiently to flow freely, and not too warm. They must all be put on with paper cornets, with small openings, great care being necessary to ensure an even surface and no over-flowing beyond the allotted spaces. Mask the side pieces A and B with the coffee-cream colour, the three petals at top with pale pink, carefully covering the curled edges of these.

With the chocolate, mask the bottom piece, No. 4, and the small cross bar No. 3. Last, run the white fondant in the middle space, filling it in very carefully. Before filling in the white, should any of the other colours have overrun their proper places, it will be necessary to carefully remove them by trimming away with a thin knife, so that they do not show through the white, or give an uneven surface, from extra coating. The decoration consists of piping chiefly, a spray of small white roses and forget-me-nots, with appropriate foliage, being carried along one side of the gateau. These flowers are uplifted on small covered wires to give them lightness and grace.

The five strings bisecting the lyre are first run in with a plain pipe, not too fine, as they must afterwards be covered with gold paint, which must be carefully put on to avoid touching any portion but the strings. Along the inner edge of the chocolate-covered shape, No. 4, three lines of pale pink fondant can be run in loops, and the worked-up scrolls accentuating the form on the edges, as well as the overpiped scrolls at the base, and the scalloped work can be either in coffee-cream colour, or pale green, piping. The scroll piping accentuating the curled heads of A and B, as well as the finer lace work and scalloped edging, should be in coffee-cream colour, the same as the base, with here and there fine overlining in chocolate.

The cross bar between A and B must be piped in the same colour as the chocolate shape below, and the outlining and base scrolls on the pink petals should be in white.

No. 374.—FLORAL BASKET GATEAU.

This gateau is built up with basket-work of Langue du Chat biscuits upon a base of Genoese.

The biscuits must be made from the formula given for Langue du Chat as follows, as the composition of the biscuits enables them to be rendered pliable.

LANGUES DU CHAT.

1 lb. fine castor sugar.	1 lb. soft flour.
1 lb. single cream.	14 whites.
1 dessertspoonful vanilla Sugar.	

Very slightly beat the cream only until it ceases to be very thin. Then whisk the whites to a very firm froth and beat in the sugar into a solid meringue, adding the vanilla sugar. Gently stir in the flour, previously well sifted, and last of all lightly mix in the cream. Lay out on waxed tins and bake at once in a oven 150 deg. Fahr. These biscuits are very delicate and require not only careful handling by the confectioners who make them, but by the shop assistants who handle them afterwards. They are worth all the care that is necessary, but that care should be insisted upon.

Run these out, as instructed, on waxed tins, but instead of the size there given, make them 20 inches long and 1 inch wide when baked. Bake them to a delicate golden colour, and as soon as they are done, lift them from the plates and lay them flat on a slightly damp clean cloth, and cover with a second cloth also slightly damped.

In a short time they will become soft and pliable. Divide two of the long biscuits into strips 5-16ths in. wide, the entire length, and leave them lying on the dampened

All about Gateaux and Dessert Cakes

Fig. I Half Size

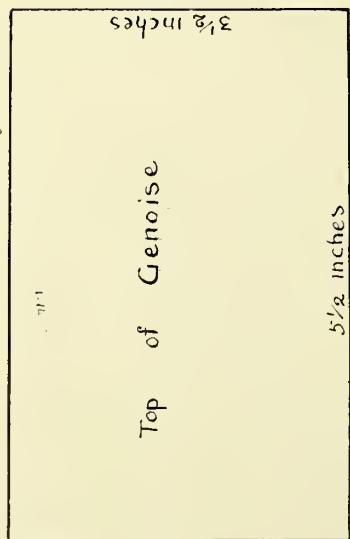
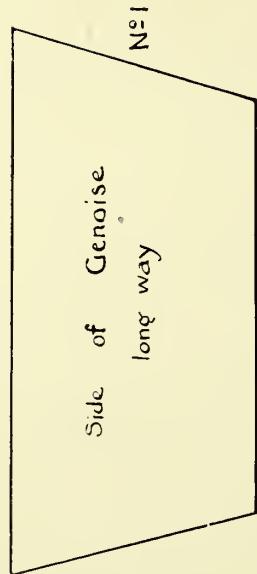


Fig. II Half Size



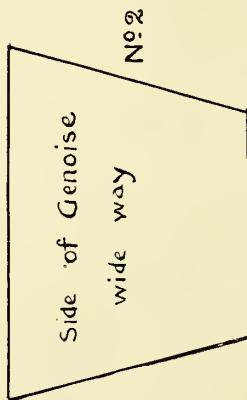
Bottom of Genoise

N^o 2

2 3/8 inches

4 1/2 inches

Fig. III Half Size

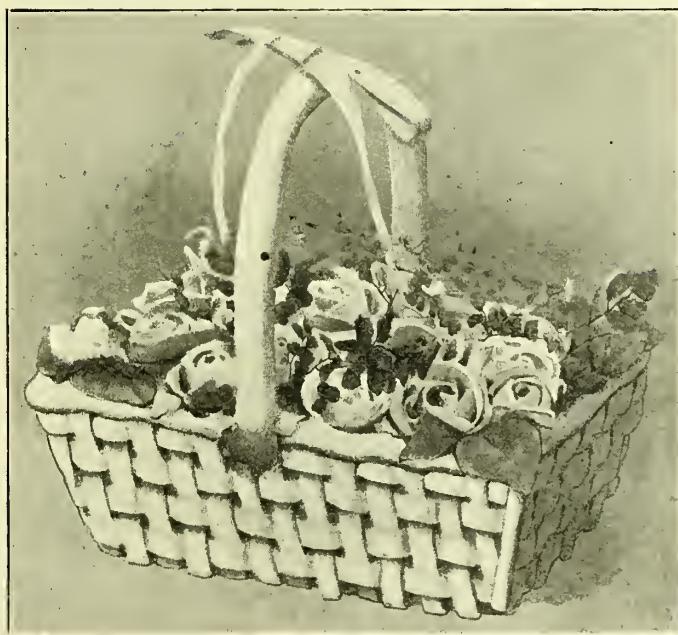


Fancy Dessert Cakes, etc.

cloth. Cut other of the biscuits into 3-inch lengths, and divide these into strips $\frac{1}{4}$ inch wide.

Lay the long strips parallel side by side, but not quite close together, and weave the shorter lengths alternately under and over them, as shown in Illustration III., the weaving or plaiting being done as follows :—

With a long pointed hat-pin lift up the strips marked A at one end, and place under them, on top of the strips marked B, one of the short lengths, the ends extending equally a little at each side of the parallel strips. Press down a little to insure the necessary flatness. Now with the pin lift the strips marked B, and insert another of the short strips,



No. 374.

resting this time upon the strips marked A. Again press down to bend and level, and proceed in this way until the entire length has been woven together. This woven strip will be sufficiently long to cut the pieces required for both sides and ends of the baskets.

Cut from a sheet of good Genoese an oblong piece, $5\frac{1}{2}$ inches long, $3\frac{1}{2}$ inches wide and $2\frac{1}{4}$ inches thick. Should the Genoese sheet be less in thickness, the difference must be made up by adding a thinner piece the same size.

Cut a piece of cardboard, oblong shape, $4\frac{1}{2}$ inches long and $2\frac{3}{8}$ of an inch wide. Set this equi-distant from the edges of the Genoese, and with a very sharp knife cut on bevel each side, sloping down to the larger size. Thus one surface will be as shown on No. 1, and the other surfaces as No. 2, on Illustration I. The shape of sides and ends will be as shown on Nos. 1 and 2, Illustration II. Split the piece of Genoese twice with a very sharp thin knife, sprinkle the cut surfaces with maraschino, and sandwich together with apricot jam and press well together.

All about Gateaux and Dessert Cakes

Take some well reduced hot apricot conserve, and carefully mask one side of the Genoese, press this side down upon the woven biscuits, so that the points of the short strips are just above the top or wider edge of the Genoese, and the points on the smaller edge extend rather further over that edge. Hold the Genoese firmly on the biscuits, and with a sharp knife cut level with the Genoese at each end. Then bend the Genoese downward, so that the longer points are bent underneath the lower edge, previously touching the edges of biscuits with apricot. Repeat this covering on the other three sides, and the sides of the basket will be complete. Care must be taken that the corners are accurately fitted, so that they are neat, and do not displace each other.

Cut two of the long strips of biscuits, each $10\frac{1}{2}$ inches long and $\frac{3}{4}$ inch wide. Sandwich these together, bottom to bottom, with a little hot highly boiled apricot, press them firmly together, and bend round to form the proper shape for the handle of the basket, and set on its edge on the slab, with something at each side, to preserve its shape whilst drying. If not properly supported in this way, it is apt to spring out of shape as it dries. In shaping the handle, allowance must be made for the two ends reaching just outside the sides of the basket.

Take some of the long strips of biscuits and cut two pieces the length of the top sides of the basket, and two pieces the length of the ends, each $\frac{3}{4}$ inch wide. Whilst these are still soft, use the bevelled edge of a foot-rule, and press down along the centre of the under side of each piece, and bend each strip so that the width is halved, the two edges coming together. Touch each of these pieces with hot apricot jam, and set over the top edges of the basket shape, all round, pressing them tightly into position. Cut four short lengths $2\frac{1}{2}$ inches long and $\frac{1}{4}$ inch wide, and fasten them with hot apricot at the four upright corners of the basket shape, to cover the joined ends, but on the widest side of the basket shape. When the handle is quite dry and set in proper shape, lift it into position and fasten with a very little caramel sugar, and when set, if the gateau has to stand for any length of time, pipe with royal icing some small side scrolls. When these are set they will support the handle for any reasonable time. The caramel sugar will, of course, give even greater solidity, so long as it is not affected by the moisture in the atmosphere, when it would run down.

The top of the gateau must be covered with an artistically arranged mass of pink and yellow roses, rose-buds and green foliage. The foliage is best composed of artificial green rose-leaves, and dried green maidenhair fern. The roses must be piped on rose nails with crème au beurre, lifted from the nails on the point of a knife, and at once set in position on top of the Genoese. The roses must be arranged so that they appear higher in the middle of the basket, and to satisfactorily obtain this result it is advisable to take another piece of Genoese, $\frac{3}{4}$ inch in thickness, $4\frac{1}{2}$ inches long and $2\frac{1}{2}$ inches wide, and trim it into convex shape, retaining the full thickness in the centre and sloping away to a thin edge on all sides. Fix this with apricot on top of the Genoese inside of the basket, and before setting the roses and foliage in position, mask the Genoese with pale green crème au beurre.

Use two feet of pale green satin ribbon, and tie a neat long bow on top of the handle.

No. 375.—GATEAU PRINCESS (CHOCOLATE)

2 lbs. of eggs (separated).	1 lb. of butter (melted).
1 lb. 6 ozs. of fine castor sugar.	4 ozs. of cocoa powder (unsweetened)
$1\frac{1}{4}$ lb. of soft white flour.	1 oz. of vanilla sugar.

Fancy Dessert Cakes, etc.

Prepare eight cake rings, 5 ins. in diameter, by papering with stiff bands 3 ins. wide and with round bottoms cut to fit. Set these on a papered baking sheet. Separate the whites from the yolks, beat up the yolks in a small basin until stiff and light, and let them stand whilst the whites are beaten up in a copper bowl, and the sugar and vanilla sugar added to make a firm meringue. Then stir in the beaten yolks gently. Stir in the flour and cocoa powder, sifted together, and last of all add the previously melted and cooled butter, and carefully but thoroughly mix. All the mixing must be done with a spattle. Scrape down the pan carefully with a piece of cardboard, and divide the mixing equally into the eight prepared rings. Bake in an oven at 360 deg. to 370 deg. F.



No. 375.

When cold, lightly brush the top of each cake with apricot conserve, and on top of this run in soft chocolate fondant, poured from the melting pan, spread lightly with the spattle, and shake the tray a little to ensure the sugar running quite flat. When set, trim the edge of the papers level with a pair of scissors, and with chocolate-coloured royal icing pipe "Chocolate" on top, filling in the fine scrolls above and below, as shown.

Around the sides fasten a wide gold band level with the top and bottom edges. Instead of the golden band, a plain white enamelled paper band may be used, but, if so, the original band should be stripped off before running in the chocolate fondant, the white band fixed in its place, and the chocolate run inside the new white band.

No. 376.—GATEAU PRINCESS (COFFEE).

2 lbs. of eggs (separated)	1 lb. 2 ozs. of fine butter (melted).
1½ lb. of fine castor sugar.	6 ozs. of essence of coffee.
1½ lb. of soft flour.	1 oz. of vanilla sugar.

Make this cake in the same way as for chocolate, fill it into ten papered rings, finish it by running in coffee-coloured and flavoured fondant, pipe "Coffee" in coffee-cream

All about Gateaux and Dessert Cakes

coloured royal icing, fill in the fine scrolls above and below, and band with gold paper edging.

No. 377.—GATEAU PRINCESS (ORANGE).

1½ lb. of yolks.	1½ lb. of soft flour.
½ lb. of eggs.	¾ lb. of fine butter (melted).
1½ lb. of fine castor sugar.	Zest of two oranges.
	1 tablespoonful of orange Curacao.

Put the yolks, the eggs, and the sugar in a copper egg bowl. Heat it over a pan of hot water up to 120 deg. F., beating it all the time. Lift off the stove, add the zest and curacao, and beat until cold and firm. Gently stir in the sifted flour, and then the melted and cooled butter, scrape down the sides of the pan, and divide into eight prepared rings, and bake. When cold, glacé in the same way as for No. 371, using pale orange-coloured fondant tinted with carmine and saffron, and when set, write "Orange" across the top with the same coloured royal icing, filling in above and below fine scrolls in the same colour. Band with gold lace paper.

No. 378.—GATEAU PRINCESS (STRAWBERRY).

1¼ lb. of whites.	1½ lb. of soft flour.
¾ lb. of yolks.	1 lb. of fine butter (melted).
1½ lb. of fine castor sugar.	1 teaspoonful essence of strawberry.
Little liquid carmine.	

Beat up the yolks in a small basin until light and firm. Whisk the whites in a copper egg bowl until firm and solid, and beat in the sugar to make a firm meringue. Tint with liquid carmine rather deeper in tone than you wish the finished colour to be, as the yolks will tone down the colour a little. Add the essence, gently stir in the yolks and then the flour, and last of all the melted and cooled butter, and carefully but thoroughly blend the whole. Divide into eight prepared rings, bake, and when cold glacé in the same way as for No. 371, using pale pink fondant flavoured with essence of strawberry to run over the top. Write "Strawberry" across the top, and fill in fine scrolls above and below in pale pink coloured royal icing a shade less deep in tint than the fondant. Fasten a gold band round the sides, or finish as before with a white band.

No. 379.—GATEAU MONTPELIER.

2½ lbs. of eggs.	2 lbs. of fine butter.
2¼ lbs. of fine castor sugar.	1 tablespoonful of orange-flower water.
2¼ lbs. of soft flour.	4 ozs. of ground sweet almonds.

Beat up the eggs and sugar with orange-flower water exactly as for a sponge cake batter, either in a small machine or by hand whisk in a copper egg bowl, slightly warming the sugar before adding it to the eggs. Melt the butter and let it cool. Sift the flour with the grounded almonds, and when the batter is quite firm gently stir in the flour and almonds, and last of all the melted butter, using a thin spattle for the purpose. Divide into twelve papered 5-in. rings, and bake to a delicate colour. When cold, strip off the side papers, lightly coat the tops with apricot conserve, and fix fresh bands of stiff surface paper on the sides $\frac{1}{4}$ in. higher than the tops of the cakes, and fill in with soft fondant, slightly warm, flavoured with orange-flower water, and tinted either pale coffee cream

Fancy Dessert Cakes, etc.

or plain cream colour. Sprinkle the surface of the glacé with coarsely-chopped or finely-filleted pistachio nuts.

No. 380.—GATEAU MARSH-MALLOW (CHOCOLATE).

1½ lbs. of egg; (separated)	8 ozs. of ground sweet almonds
2 extra yolks	10 ozs. of fine butter (melted)
14 ozs. of sugar	1 oz. of orange-flower water
8 ozs. of fine soft flour	1 dessertspoonful of noyeau (liqueur).

Beat up the yolks in a small basin with the noyeau and orange-flower water until light and firm. Beat the whites stiff and add the sugar gradually, beating all into a firm meringue. Gently stir in the beaten yolks, then the flour and almonds sifted together,



No. 380.

and last of all the butter melted and cooled, using a spattle for the purpose. Divide into six high papered hoops, each 5 ins. in diameter, and bake carefully in oven 360 deg. to 370 deg. F. When cold, strip off the side papers, split each cake in three, lightly coat the cut surfaces with apricot conserve, and sandwich with one of the following marsh-mallow mixtures. The No. 1 is the softer, lighter, and more economical, but the more difficult to handle, and has the shorter life. The No. 2 is firmer, easier to handle, looks the better, and helps to retain the shape of the cake longer, as it does not collapse, but costs a little more, because it is of greater density. Try both, and be guided by results.

No. 1.—MARSH-MALLOW PASTE.

¾ lb of castor sugar	½ oz. of leaf gelatine, steeped in
5 large whites	half a pint of water
1 oz. of liquid glucose	½ teaspoonful of cream of tartar
3 ozs. of pure cocoa (melted).	

Dissolve the gelatine by heating the water in which it was steeped, pour it in a copper

All about Gateaux and Dessert Cakes

egg bowl, whisk it to take off the first heat, and as it froths up gradually beat the whites into it. Add the sugar, the glucose, and the cream of tartar, and beat into a light sponge. Near the end of the beating stir in the melted cocoa, only just warm, and directly it shows signs of setting lift it out in twelve equal portions, on to the lower and middle pieces of each split cake spread it just within the edge margins, and allow to stand until set. Then top the pieces, gently press into position, and give them a thin masking of soft, well-beaten royal icing coloured a deep coffee. When this is set, coat all over with chocolate fondant sprinkle a few small silver dragees in the middle of the top, and set eight halves of walnuts around the top edge, and eight more alternately on the sides.

No. 2.—MARSH-MALLOW PASTE.

$\frac{1}{2}$ pint of whites	$\frac{1}{2}$ teaspoonful of cream of tartar
$\frac{1}{2}$ lb. of fine pulverised sugar	1 teaspoonful of vanilla sugar
1 oz. of liquid glucose	3 ozs. of pure cocoa (melted)
$\frac{1}{2}$ oz. of leaf gelatine, steeped in a basin of water	1 teaspoonful of noyeau 1 tablespoonful of orange-flower water.

Steep the gelatine for an hour in a basin full of cold water to allow it to expand and soften. Set the whites in a copper egg bowl, beat them a little, add half the sugar, the glucose, cream of tartar, vanilla sugar, the noyeau, and orange-flower water, and set there bowl over a stewpan with a little water in it on the fire. Heat the mixture up to 120, beating all the time, but being careful that the bottom of the bowl does not touch the hot water. Then add the swollen gelatine without the water, beat it into the hot meringue until it is dissolved, lift off the bowl, beat in the other half of the sugar, and beat until nearly cold. Gently pour in the melted cocoa, beat well in, and divide into twelve equal portions on the slices of split cakes, and at once set together, and finish as before described.



No. 381.

No. 381.—GATEAU MARSH-MALLOW (COFFEE).

The inside mixture for this gateau is the same as for No. 376, the only difference being in the paste for sandwiching and the colour and flavour of the coating fondant.

Fancy Dessert Cakes, etc.

The paste can be made by formula either No. 1 or No. 2, leaving out the cocoa and substituting sufficient essence of coffee to give the necessary flavour; 3 ozs. liquid measure will be ample. Should No. 1 be used, leave out 3 ozs. (liquid measure) of water, its place being taken by the coffee essence. The masking should be first a coat of coffee-cream



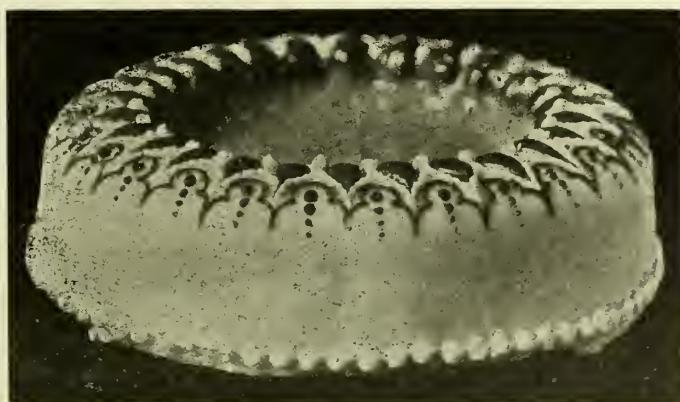
No. 381.

coloured royal icing, and, when dry, a thick coat of coffee-flavoured coffee-cream coloured fondant.

The decoration is the same as for No. 376. No. 377 is shown cut through the middle, with the marsh-mallow paste in evidence.

No. 382.—CUSTARD CREAM GATEAU (1).

Use Genoese No. 13, and cut out a round $6\frac{1}{2}$ ins. in diameter and 2 ins. thick. Split through $\frac{1}{2}$ in. from the top, quite true and level all round. Lift the top piece off, and cu



No. 382.

All about Gateaux and Dessert Cakes

out, true on all sides, a round $4\frac{3}{4}$ ins. in diameter, leaving a ring $\frac{7}{8}$ in. across as shown on line drawing No. 382A. Lightly coat the thicker piece with apricot conserve, and fasten the ring in position above, thus leaving a well in the middle. Trim the outside edges of the ring in rounded form, and lightly coat the ring and sides with apricot conserve. Pin a piece of almond paste $\frac{1}{8}$ in. thick, and cut out from this a round $6\frac{1}{2}$ ins. in diameter, and from its middle a smaller round $4\frac{1}{2}$ ins. Set this ring on top of the coated Genoese ring and press into position, rubbing the outside edges thin and curving them over the rounded outer edge. Mask both top, ring, and sides all over with soft thin pale rose fondant, almost cold, carefully trimming away any that may run down beyond the inside edges of the overhanging almond paste, as well as the lower outside edges.

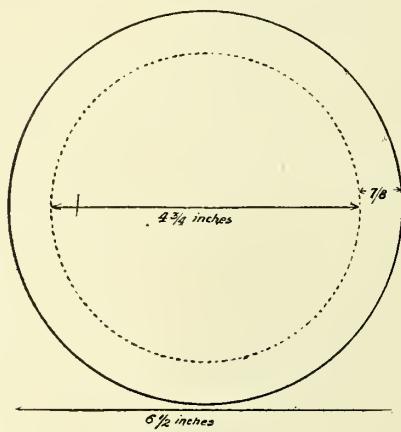
With a fine pipe of paler rose-coloured royal icing, pipe on the top of the ring a series of fine roped lines in zigzag form, composed of sets of two curved lines, starting from the inner edges at points and meeting on the outer diameter of the ring in points as shown. Between and outside these with a fine pipe of chocolate coverture or chocolate-coloured royal icing pipe three curved ecclesiastical window arches, the bases meeting in fine points, and from the inside of each radial rows of small bulbs graduating outwards, also in chocolate. Border the bottom edge of the gateau in the pale rose colour with an edging of continuous connected bulbs. Make a small quantity of boiled custard as follows, calculating the quantity according to the number of gateau to be treated.

CUSTARD

1 quart of new milk	8 yolks of eggs
8 ozs. of fine castor sugar	$1\frac{1}{2}$ ozs. of arrowroot
2 bay leaves.	

Set the milk, sugar, and bay leaves in a small stewpan to boil, reserving sufficient of the milk to break down the arrowroot in a breakfast cup. When the milk boils and the

sugar is dissolved pour in the thin arrowroot and stir well with a willow whisk, and thoroughly cook the arrowroot. Two to three minutes' slow boiling will do this, but the stirring must be continuous. Break the yolks up in a basin with the whisk and pour the boiling custard on them, whisking vigorously. Return the custard to the stewpan and put on the fire just to thicken the eggs slightly, but do not allow it to boil or the yolks will curdle and the smoothness will be gone. Strain through a fine strainer to be sure that no lumps are present. When the custard has cooled well whisk it and pour sufficient into the well of the gateau to reach or almost reach the edges of the overhanging almond paste. Use a small quantity of the warm custard to mix with a little carefully melted

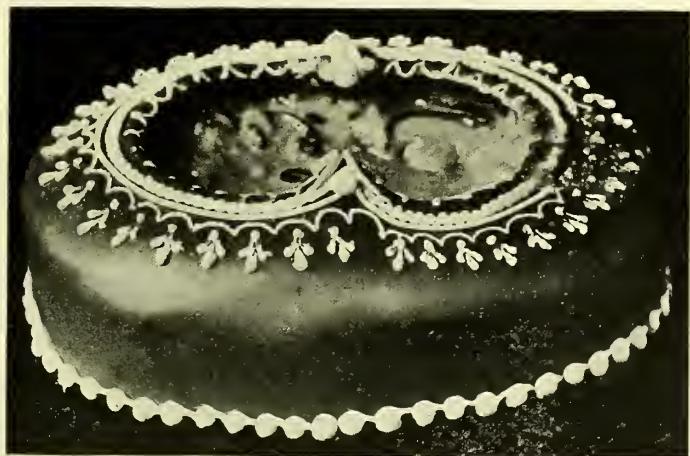


chocolate coverture, adding the custard a little at a time and mixing well. When a good colour and quite smooth fill into a small paper cornet; cut a $\frac{1}{8}$ -in. hole at the point and pipe the chocolate custard in pear shapes, the inner sides overhanging a little and the points outward, as shown in the small spaces on the ring. When the custard in the well is quite cold pipe with the chocolate custard and a very fine pipe a series of looped lines along the edges of the well, and if desired any central design.

Fancy Dessert Cakes, etc.

No. 383.—CUSTARD CREAM GATEAU (2).

Use Genoese No. 13, 2 ins. thick. Cut ellipse shape $6\frac{1}{2}$ ins. long by $4\frac{3}{4}$ ins. wide. Split through $\frac{1}{2}$ in. from the top, and cut out from the thin slice an inside piece, leaving a border 1 in. wide all round as shown on line drawing No. 383A. Coat the thicker piece



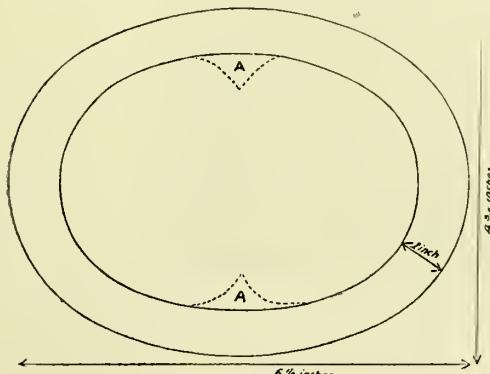
No. 383.

with apricot conserve, and set the border in position, pressing it firmly together. Trim the outside edges of the border in rounded shape, and then coat the border and sides with apricot conserve. Pin a piece of almond paste $\frac{1}{8}$ in. thick, cut out an ellipse the same size and shape as the Genoese, and then cut out from the inside of the almond paste a piece not

quite so large as the piece of Genoese cut, so that the inner edges may overhang a little, and also leave the two points marked with the dotted lines on the line drawing. Rub down the outer edges a little, and set on the border, rubbing into rounded shape at the outer edges, the inner ones standing level or slightly upwards. Coat the top and sides entirely with chocolate fondant, fill in the well with custard the same as for No. 379, and when cold pipe a border or central design, or both, on the custard with the chocolate custard.

Border the bottom edge of the gateau with a line of continuous connected bulbs,

and pipe the top as follows, both with pale cream-coloured royal icing. With a medium-sized pipe run roped lines, spaced nearly $\frac{1}{4}$ in. from the edges, from point to point marked A A. From the inner edges of the points on both sides pipe and overpipe backed C shapes overhanging, and on the points between the C shapes plain bulbs. Inside the roped lines pipe fine roped loops overhanging the edges, the points being upward. Outside the roped lines run fine plain lines (finished with bulbs in the point recesses), and outside this very



No. 383A.

All about Gateaux and Dessert Cakes

fine wide roped loops, points outwards. Facing each loop pipe small three-stroke plumes, points inward, with a small bulb at the base of each.

No. 384.—HASSOCK GATEAU.

Use Genoese No. 13, $2\frac{1}{2}$ ins. thick, round, $5\frac{1}{2}$ ins. in diameter. Split through twice, sprinkle the cut surfaces with kirsch, and sandwich with crème au beurre flavoured with kirsch. Trim the top and bottom edges round, leaving a 3in. round on top and bottom flat. Mask both top and sides with hot highly-boiled apricot conserve, and smother the lower half of the sides with finely-chopped, slightly-browned almond nibs.

Trim out the insides of small bright orange caps, and with a pointed ellipse-shaped cutter cut out eight pieces, each $1\frac{3}{4}$ in. long, and eight smaller ellipse-shaped pieces $1\frac{1}{4}$ in. long. Arrange these in two star shapes, the larger one set in a star so that their edges just meet, but not the inner points. The smaller set must be set above and inside the larger, alternately with the larger, and the edges overlapping. When these are all in



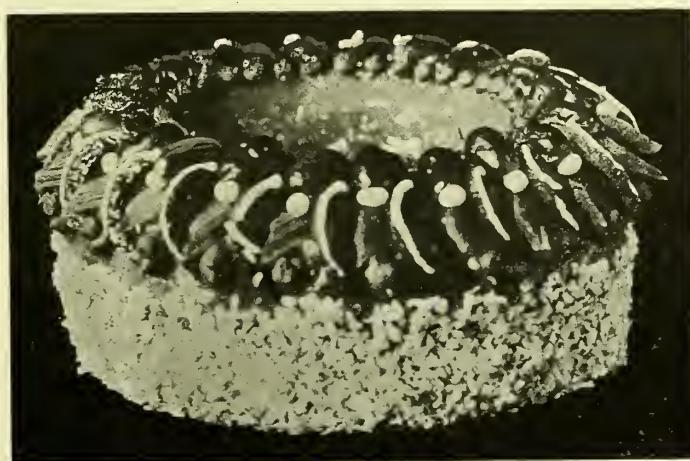
No. 384

position mask them with hot apricot conserve, using a small brush for the purpose. Between the points of the outer star pipe pear shapes of chocolate fondant, and on each shape a three-stroke plume of chocolate couverture or chocolate-coloured royal icing. In the centre of the small star pipe a small chocolate medallion with fondant, and cover this with chopped pistachio nuts. On the rounded top edge set halves of bright glacéd cherries above pear shapes of chocolate fondant, each one carrying a three-stroke plume in chocolate. Between and below the cherry halves set diamonds of angelica perpendicularly, each upper point covered with a bulb of chocolate fondant.

Fancy Dessert Cakes, etc.

No. 385.—RING GATEAU.

Use Genoese Margarita, baked in a round-bottomed ring mould, either plain or patterned. If the diameter of the ring be 6 ins. the thickness should be $2\frac{1}{2}$ ins. Rings are very seldom so deep and it may be necessary to increase the depth by folding a ring of stiff paper wide enough to rest on the base baking plate and extend above the edge of the mould, and a smaller ring to fit the inside of the mould in the same way. Butter and sugar the mould exactly as for a Savoy mould, or butter it only. When baked and cold, mask the top and both inside and outside of the ring with hot highly-boiled apricot conserve, and should the first coat appear at all thin, repeat the masking. Cover the lower half of the sides with small almond nibs, tinted to a pale fawn colour.



No. 385.

Thin out the inside from some bright orange caps, and with a small cutter $1\frac{1}{4}$ ins. in diameter stamp out twenty-four crescent-shaped pieces. Arrange these as shown on the outer edges of the ring, equi-distant. Between these and above them arrange in the same order long fillets of glacé cherries, and under the lower ends of these set small diamonds of angelica. Below these, between each two crescents, set bulbs of coffee-cream coloured royal icing, and with the same sugar border the outer edges of each crescent with plain line C shapes. On the inner edges of the fillets of cherries run a ring of small bulbs all round the ring edge. When ready to send to table fill in the centre of the gateau with a pile of sweetened whipped cream, flavoured either with vanilla or kirsch.

No. 386.—MARZIPAN GATEAU (I) (HEXAGON).

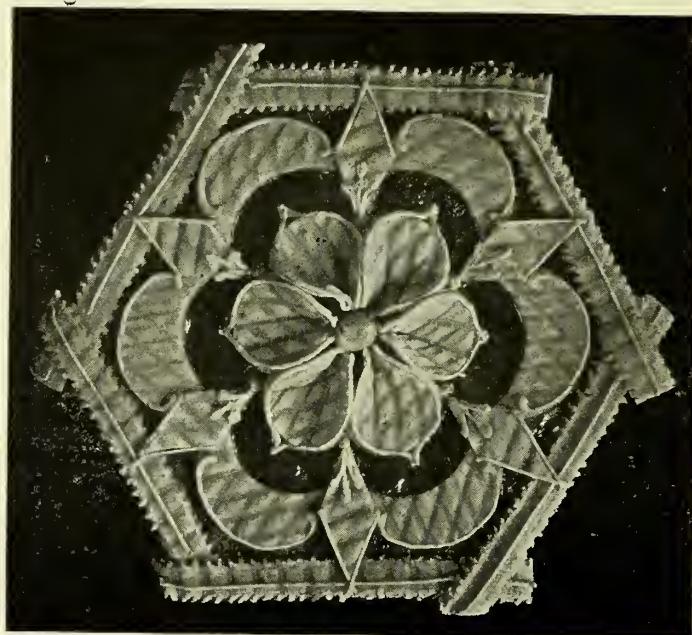
Use Genoese d'Amande No. 15, 2 ins. thick, cut hexagon shape, 6 in. from point to point, thus giving each of the six sides exactly 3 in. It is best to measure and cut a cardboard pattern and use it as a templet. Split through, sprinkle the cut surfaces with noyeau, and sandwich with a thick layer of crème au beurre flavoured with noyeau. Mask both top and sides with hot highly-boiled apricot conserve, and give a second coat to the top as soon as the first one is set.

Use very white marzipan, and tint it very pale green; pin a small sheet $\frac{1}{8}$ in. thick, and cut out six strips each exactly the depth of the sides and a little more than 3 ins. long.

All about Gateaux and Dessert Cakes

Mitre the ends of these so that when set up the mitred ends exactly meet. With a tiny cutter or Savoy tube stamp out in the middle of each strip a small round $\frac{1}{2}$ in. in diameter and at the end of each strip stamp out a half-round, so that when the ends meet they will complete the rounds. Midway between these stamp out smaller rounds half the size. Set the strips in position as shown, pressing them firmly to the apricot-coated sides. Along the bottom edge of the gateau fasten a narrow strip of bright red ribbon. Pin out a sheet of the almond paste $\frac{1}{8}$ in. thick, and pattern the top by passing a Tunbridge roller over it, or, failing this, mark out the top into tiny diamonds by pressing the bevelled edge of a small rule in two rows of close parallel lines, diagonally one with the other.

With a paste-cutting roller cut out from this six strips, each $\frac{1}{2}$ in. wide and 4 ins. long. Cut the ends at a slight angle to fit the angles of the sides, and set on the gateau edge, the ends overlapping as shown and the edges of the paste slightly overhanging in eave form the gateau sides.



No. 386.

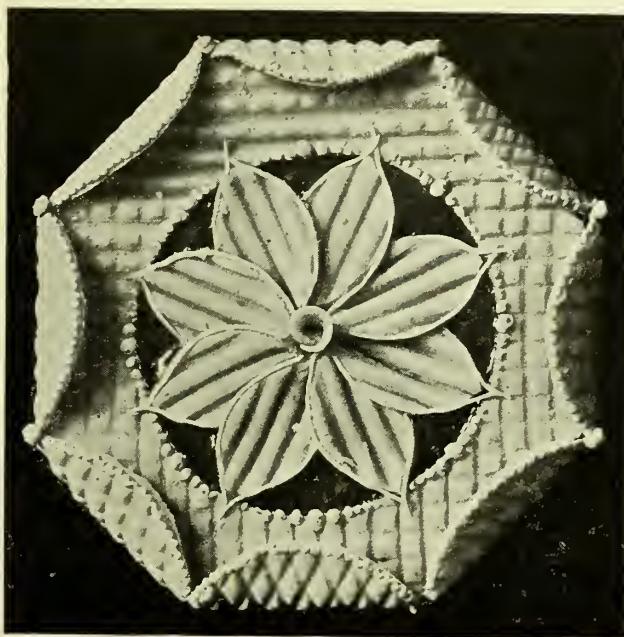
From the same paste cut out six crescents with a round cutter $1\frac{3}{4}$ in. in diameter, and set these as shown in the recesses of the points inside the strips. Between these set small diamonds, cut from a strip $\frac{3}{4}$ in. wide of the same paste. Also from the same paste cut with a $1\frac{1}{4}$ in. round cutter six rounds, bend these at one side together in leaf form, and arrange them in the middle of the gateau, bent-up sides back to back and the rounded edges facing the curve of the crescent shapes. In the middle of all set a tiny marzipan rose formed of small thin rounds, bent round each other. With a fine pipe of very pale coffee-cream coloured royal icing run fine lines along the middle of each outside strip, along the outside edges of each diamond long C shapes with incurved ends, along the outer curve of each crescent, and very small three-stroke plumes on the inner point of each diamond. Outline the edges of each of the six bent shapes in the middle, these lines meeting in points as shown. With the same pipe fill in the cut-out space on the side strips with large and small bulbs.

Fancy Dessert Cakes, etc.

No. 387.—MARZIPAN GATEAU (2) (OCTAGON).

Use Genoëse d'Amande No. 15, $1\frac{3}{4}$ in. thick, octagon shape, 6 ins. in diameter from straight edge to straight edge. Split through, sprinkle the cut edges with noyeau, and sandwich with a thick layer of crème au beurre flavoured with noyeau. Mask both top and sides with hot highly-boiled apricot conserve, the top more thickly than the sides.

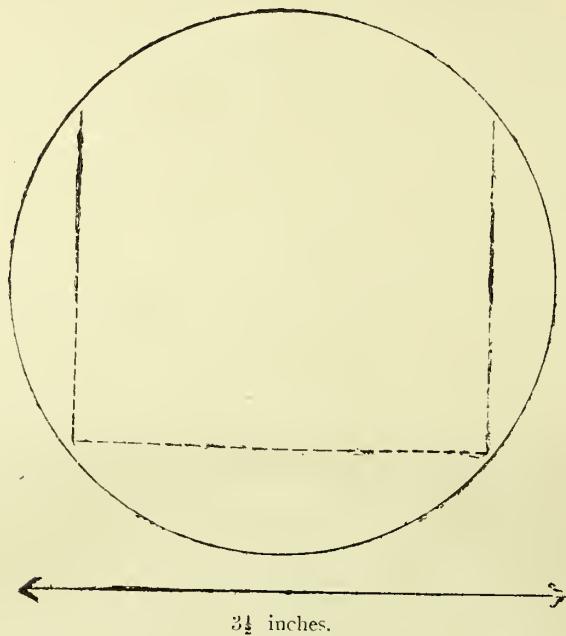
Use very white almond paste, pinned 1-10 in. thick, and impressed on top with the thin edge of a rule as follows:—One piece must have parallel lines made at right angles, thus forming small squares. From this a piece must be cut out the same shape and size as the gateau top, and from the middle of this a round must be cut out with a $3\frac{1}{2}$ -in. or 4-in. round cutter. Place the piece on the gateau top, the straight sides set to fit, leaving the apricot showing through the inside panel. A second piece must be marked with deep parallel lines one way only, and from this eight ellipse-shaped pieces cut with a cutter $1\frac{3}{4}$ ins. long the long way of the parallel lines. These pieces must be arranged overlapping



No. 387.

at the edges on the apricot panel, leaving a small space in the middle, with the points just overlapping the panel edges and facing the gateau points. A third piece must be marked diamonds as for No. 382 and cut out in rounds with a $3\frac{1}{2}$ -in. cutter. Set these with the diamonds pointing straight up and down, and cut away the side and bottom pieces marked with the dotted lines on the line drawing No. 387A. Set these pieces on the sides of the gateau, carefully fit the side edges together, and bend the tops over at an angle as shown. Fasten a narrow strip of pale green ribbon along the bottom edge to hold the side pieces securely in position. With a very fine pipe of pale green royal icing outline the edges of the overlapped leaves in the middle, pipe very small bulbs on the panel edge, graduating from the middle to right and left, border the rounded top edges of the side pieces with fine roped lines, and hide the joins of the side pieces with rows of bulbs

All about Gateaux and Dessert Cakes



No. 387A.

graduating from the top downwards. Cut out a round of thin almond paste, rub down the edges thinner still, cut off a piece at one edge, bend into a small cylinder, and push into the middle of the leaves to form a centre.

No. 388.—MARZIPAN GATEAU (3) (APRICOT).

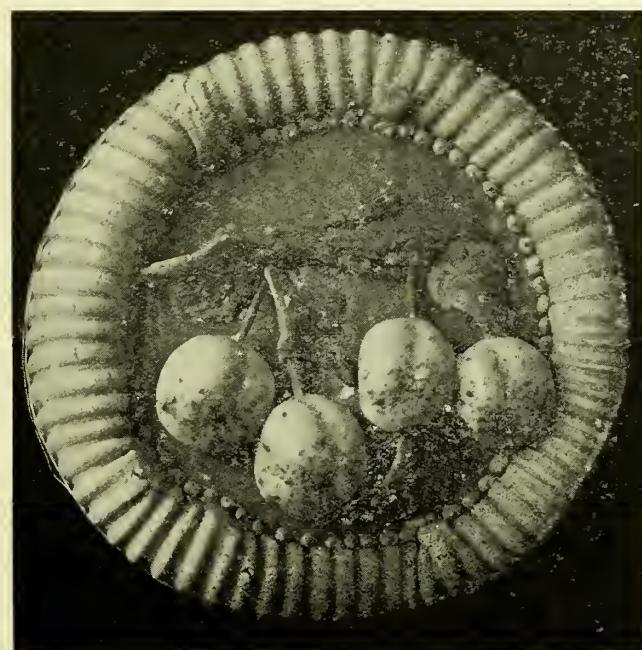
Use Genoese d'Amande No. 15, 2 ins. thick, cut round $5\frac{1}{2}$ ins. in diameter. Split through thrice, sprinkle the cut surfaces with noyeau, and sandwich with two layers of cold apricot conserve and one layer of crème au beurre, the cream being in the middle place. Mask on both top and sides with hot apricot conserve.

Take a piece of very white almond paste, tint it the palest green that is perceptible, pin it out 1-16 in. thick, about 4 ins. wide, and nearly 24 ins. long. Take a piece of 14-gauge wire, perfectly straight and 7 ins. or 8 ins. long. At each end bend up an inch or more at right angles with the middle part, both ends exactly parallel. This can be done easily with a pair of square-nosed pliers. Insert each bent end into a small cork to serve as handles. With this little tool impress parallel lines nearly $\frac{1}{4}$ in. apart across the almond paste strip, which must now be cut exactly 20 ins. long by $3\frac{1}{2}$ ins. wide. Take a small piece of the white almond paste, tint it red, and add a few drops of essence of wild cherry, dust with dry pulverised sugar, and roll into a rope $\frac{1}{2}$ in. thick. Cut not quite 20 ins. long, slope the two ends so that they will fit together, and set it in the form of a ring round the top edge of the gateau, exactly level with the outside edges. It will adhere to the apricot coating. Moisten the top and sides of this ring slightly with a small brush, damp but not wet. Now lift up the marked strip and set it round the sides of the gateau, pressing gently into position and neatly joining the ends together by damping them. The upstanding edges must now be carefully bent over the rope ring,

Fancy Dessert Cakes, etc.

the edges resting squarely on the apricot-covered top. Round the sides fasten three bands of very narrow ribbon bright red at the bottom and where the curve starts, and very pale green between them.

Fill in the top of the gateau with the palest blush-rose coloured fondant, flavoured with noyeau, and at the edge where the fondant joins the almond-paste roll pipe a border of pale rose bulbs with fondant, spaced a little so that they do not run together. On this panel arrange a bunch of small apricots hanging from a piece of the branch, and three or four small almond paste leaves. The wood can be piped with overlayers of dark coffee-coloured or chocolate-coloured royal icing ; the fruit stalk can be cherry stalks, if available, covered with brown sugar, or pieces of split straws or fine strips of angelica. The leaves



No. 388.

must be pushed in a mould very thin and bent into shape whilst soft. The fruit itself for gateau work is best made as follows :—

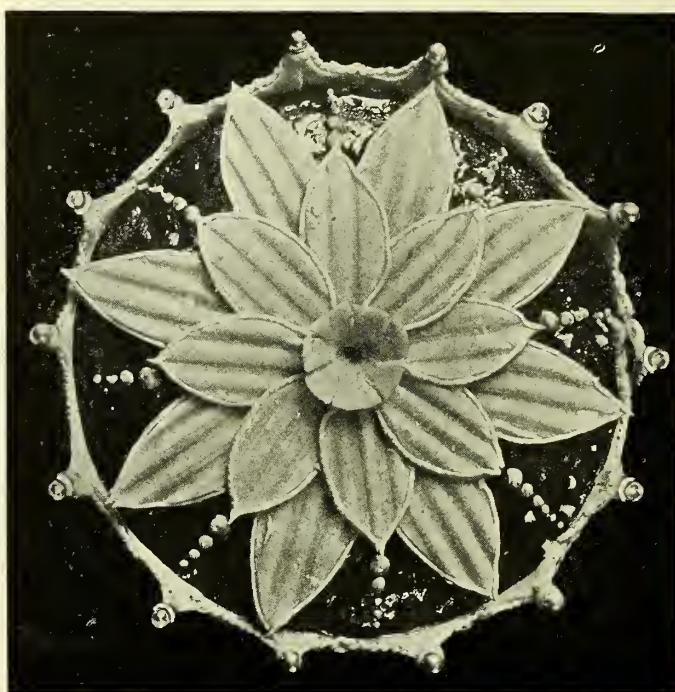
Use a small kernal mould and take impressions with pieces of almond paste coloured a reddish-brown. When these are firm enclose them in almond paste tinted yellow and nicely flavoured with noyeau, and if small moulds are available take the impressions from them ; if not, they can easily be rolled into the proper shape in the hands and a depression made on the one side. Held on a wire, they must be dipped into thin hot yellow fondant, drained, and when set one side lightly sprinkled with liquid carmine. By using a clean tooth-brush, dipping it into the carmine and lightly scraping with the point of a knife, the spots can be thrown where required. When this is dry again dip into the thin fondant, drain away all superfluous sugar, and when set remove the wires, insert the stalks, place in position, and connect the stalks with the branches.

All about Gateaux and Dessert Cakes

No. 389 — MARZIPAN GATEAU (4) (FLORAL).

Use Genoese d'Amande No. 15 and Genoese chocolate No. 16, both 2 ins. thick, cut round $5\frac{1}{2}$ ins. in diameter. Split through and use one piece of each for each gateau, or, if desired, the Genoese may be cut one round of each from thinner sheets. Sprinkle the cut surfaces with noyeau and sandwich with crème au beurre, flavoured with noyeau and mixed with the crumbs cut from the top of the chocolate piece, which must be slightly domed on the top. Mask the top and sides with hot highly-boiled apricot conserve, and give a second coating to the top when the first has set.

Take a piece of the white almond paste, tinted a very pale pink and highly flavoured with kirsch, pin it $\frac{1}{8}$ in. thick in a long strip. With the small wire tool (see No. 384) mark parallel lines across this strip $\frac{1}{4}$ in. apart, and cut the strip 18 ins. long and 2 ins wide. With a plain round cutter $1\frac{1}{4}$ in. in diameter cut out along one edge of the strip



No. 389.

curved pieces extending inwards half the diameter of the cutter. This will give fourteen curves, with the same number of upstanding points. Bend this strip round the sides of the Genoese, pressing into position, neatly joining the ends, and curving each point slightly outward. Fasten the strip with a band of narrow red ribbon along the bottom edge.

Colour a small piece of the white almond paste very pale green, pin it $1\frac{1}{2}$ in. thick, mark across parallel lines with the small wire tool, and cut out eight ellipse shapes $2\frac{3}{4}$ ins. long, the lines running the longest way of the cutter. Lay these in star shape, the points reaching the gateau edges. Pin a piece of the pink paste the same thickness, mark with the wire in the same way, and cut out eight smaller ellipse shapes with a cutter $1\frac{3}{4}$ ins.

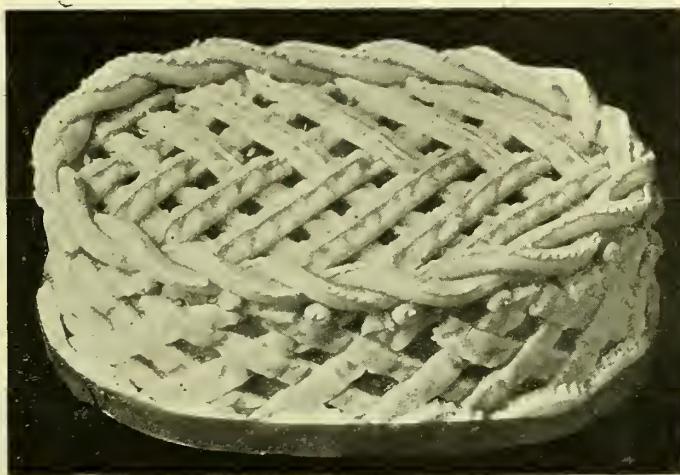
Fancy Dessert Cakes, etc.

long. Arrange these in a smaller star above and inside the large one, setting them alternately. In the middle of all set a small trumpet-shaped blossom, moulded with the fingers very thinly, the edges snipped with scissors to suggest petals. Either colour will do for this.

Outline the edges of the ellipse shapes with a fine plain pipe of pale pink royal icing. From the points of the smaller ellipse shapes run bulbs graduating outwards to the gateau edges. Outline the looped edges of the side strip, pipe a bulb on each point, and on each bulb set a No. 4 silver dragée.

No. 390.—MARZIPAN GATEAU (5) (HAMPER).

Use Genoese d'Amande No. 15, 2ins. thick, cut ellipse shape 6 ins. long by 4 ins. wide. Split through twice, sprinkle the cut surfaces with noyeau, and sandwich with crème au beurre flavoured with powdered almond praline. Mask both top and sides thickly with highly-boiled apricot conserve. Use very white almond paste flavoured with a little rum and orange-flower water and tinted straw colour with infusion of saffron.



No. 390

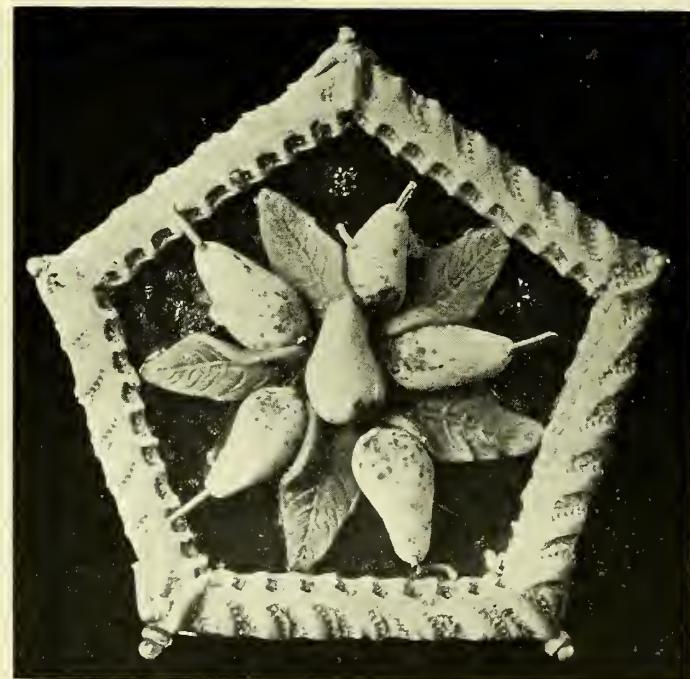
Pin out $\frac{1}{8}$ in. thick. Mark the surface with the small wire tool (see No. 384), either in small squares or small diamonds, and cut into a number of strips $\frac{1}{4}$ in. wide. Cut a number of these 3 ins. long and set them diagonally on the gateau sides. The first one should slope from the left hand top to right hand bottom, the second from the left hand bottom to the right hand top, and so on, each succeeding strip overlapping the preceding one. Continue until the sides are covered, lifting the ends of the first strips and slipping the ends of the last ones under them to make the overlapping complete. Where the strips rest on the apricot they will adhere, but wherever they cross the under surface should be touched with apricot to ensure adhesion. Trim the top and bottom ends level, and then cover the top of the gateau with longer strips. Starting at the middle of one end, lay one strip diagonally to the left, then one to the right, the whole of the strips crossing down the middle. When all are on trim the ends level, moisten the edges, roll out a little of the paste into two long ropes barely $\frac{1}{4}$ in. in diameter, and set these in a twisted rope round the top edges, making the joins as invisible as possible. From the same paste, $\frac{1}{4}$ in. thick, cut out with a round fluted cutter $1\frac{1}{4}$ in. in diameter a number of rounds.

All about Gateaux and Dessert Cakes

Cut these in halves, moisten the inner surface, and set them as a border, flat sides downward, round the bottom edges. Tie round these a narrow band of pale green or bright red ribbon. Along the upper sides of each crossed bar on the top run a fine plain line of straw-coloured royal icing, and along the upper edge of each twist of the roped edge a very fine curved roped line, the same colour.

No. 391.—MARZIPAN GATEAU (6) (PEAR).

Use Genoese d'Amande No. 15, 2 ins. thick and cut to a pentagon shape, 4 ins. on each side, using a cardboard pattern as a templet. Split through twice, sprinkle the cut surfaces with noyeau, and sandwich with crème au beurre flavoured with noyeau. Mask both top and sides with apricot conserve, and when set give a second coat to the top. Use very white almond paste tinted a pale pink and flavoured with orange-flower water. Pin a piece $\frac{1}{8}$ in. thick, cut five strips 2 ins. wide and $4\frac{1}{2}$ ins. long, and with the small wire tool (see No. 384) mark parallel lines the long way of the strips, trim exactly to fit the five sides of the gateau, and press into position. Roll into rope form nearly



No. 391.

1 in. in diameter a piece of the paste, cut through the middle so that the pieces are flat on one side and half-round on the other, cut five strips to fit, mitre the ends and set them as a frame on the edges of the gateau. With a small pair of paste nippers pinch the paste on each side as shown, joining the corners with a higher pinch. Cut five small $1\frac{1}{2}$ -in. square pieces marked the same way as the side pieces, moisten the under sides, and bend these corners up and down on the five side points.

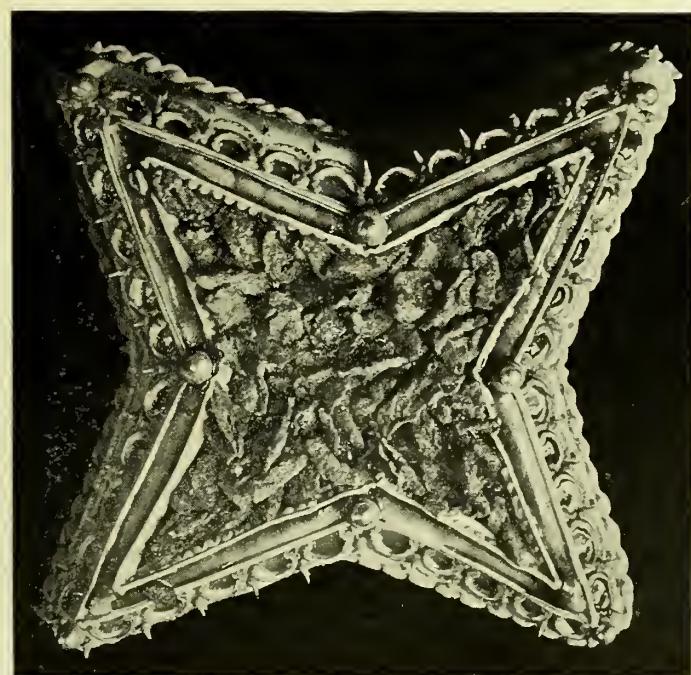
Fancy Dessert Cakes, etc.

In the same way as described for apricots (see No. 384) mould from the white almond paste, slightly flavoured with jargonelle essence, six small pears and as many green pear leaves. Dip the pears into hot thin pale green fondant, splash the top of one side with liquid carmine, and again dip in the thin fondant. When set, place the pears and leaves in position as shown on the illustration, and insert a small stalk of angelica on each, and for snuff use the flower end of a clove.

Overpipe with fine lines, the raised edges at the corners with pale green royal icing, and on the outside edge pipe a small bulb, and set on each a No. 4 silver dragée. On each side piece, if desired, pipe with the same coloured royal icing a row of bulbs, graduating right and left from the middle.

No. 392.—ROSE STAR GATEAU.

Use Genoese No. 11 rose, 2 ins. thick, cut into a four-point star as shown, from a 6-in. square, first cutting out a cardboard pattern to use as a templet. Split through, sprinkle with rosewater, and sandwich with crème au beurre flavoured with mandarine. Trim the top edges round and lightly coat both top and sides with hot apricot conserve, and when set, mask twice with pale rose fondant flavoured with mandarine. When set,



No. 392.

outline with a medium plain pipe of pale rose-coloured royal icing the shape of the star but $\frac{1}{4}$ in. inwards from the rounded edges, and $\frac{1}{4}$ in. inside this again enframe with plain lines, and fill in the space with green fondant, almost cold. Overline both sets of enframing lines with medium and fine lines of pale green, and then carefully fill in the star-shaped panel with crystallised rose leaves. Border the outer edges of the frame with

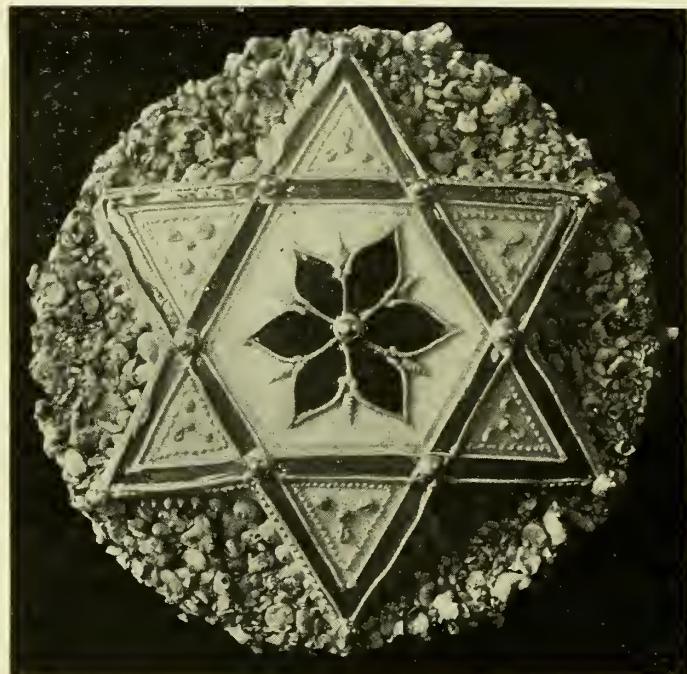
All about Gateaux and Dessert Cakes

small C-shaped loops in pale green, and overpipe these with pale coffee-cream colour, outlining them below with very fine roped loops the same colour. Between these and the C shapes pipe small spear points in the coffee-cream colour.

Border the bottom edges of the gateau with connected bulbs of pale green, and above them small arched loops of coffee-cream colour. On the extreme points, as well as at the inward star joins or angles, set a large bulb of coffee-cream, and top each bulb with a No. 4 silver dragée.

No. 393.—CUT DIAMOND GATEAU.

Use Genoese d'Amande No. 15, $1\frac{1}{2}$ in. thick, cut round $6\frac{1}{2}$ ins. in diameter. Split through twice, sprinkle the cut surfaces with kirsch, and sandwich with crème au beurre flavoured with finely-powdered almond praline. Lightly coat both top and sides with hot highly-boiled apricot conserve, and when set glacé top and sides with very pale heliotrope fondant flavoured with kirsch. Allow this to get nicely set whilst you prepare the upper portion.



No. 393.

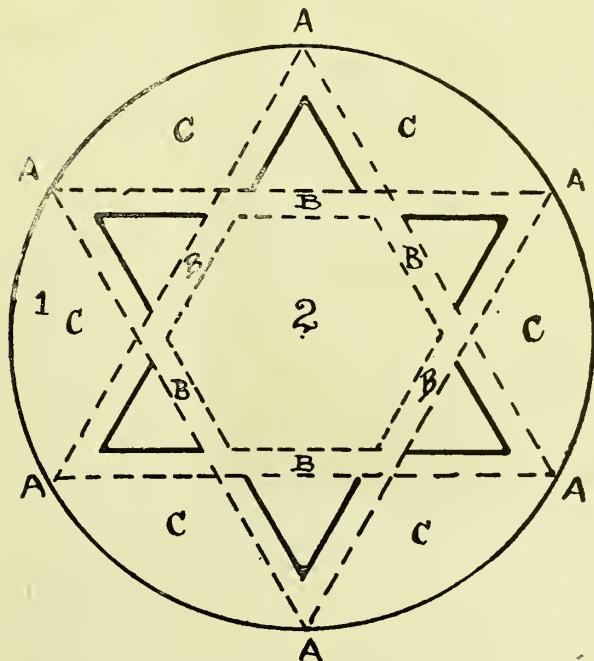
Cut a cardboard pattern into a double triangle shape, crossed to form a six-pointed star (see line drawing No. 393A). This must measure from point to point half the diameter of the base round, which is $6\frac{1}{2}$ ins. Therefore from point to point, as well as from centre to points, the measurement will be $3\frac{1}{4}$ ins.

Having made the pattern, use it as a templet to cut out from Genoese 1 in. thick a corresponding shape. To imitate the facets of the diamond carefully and accurately slope each point from the line of the crossing triangle B down to a $\frac{1}{4}$ in. thick at the point A. Thinly coat the shape with hot apricot conserve, and when set with rather thin warm

Fancy Dessert Cakes, etc.

pale green fondant flavoured with kirsch. Carefully trim away any overhanging at the lower edges, lift on a palette-knife, and set on the glacé base (1). With a little of the pale hel otrope-coloured fondant in a paper cornet re-glacé the side spaces C and the sides of the gateau, covering each section whilst unset with small violet *dibris*. With a fine pipe of pale green royal icing outline in fine roped lines the outer edges of the star shape along the outer dotted lines and inside these outline with plain lines spaced as shown the inner

lines of each triangle, thus converting the inner space into a hexagon panel and the points into triangles, each enframed with the spaced lines. Fill in the spaced frames with highly-boiled apricot conserve (yellow), and when set overpipe all the lines with very fine lines to raise them. Inside each little triangle outline each side with very fine roped lines, with tiny three-stroke plumes from the corners to the centre, the points meeting with a small bulb. Outline the inside of the inner panel with very fine plain lines, and in the middle of the panel outline a small six-pointed star as shown; fill in with hot red apricot conserve, and when set overpipe the lines with very fine plain lines. In the middle of this star, on all points where the triangle lines cross, and also on the triangle points, set a large



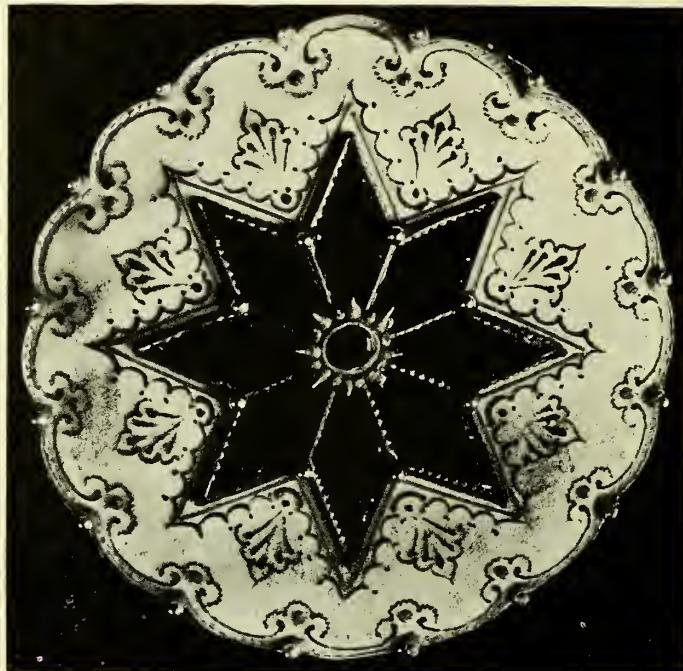
No. 393A.

bulb and top with a No. 4 silver dragee. On the bottom edges of the triangles, where they join the base Genoese at C, pipe a row of bulbs, graduating right and left from the middles. The whole of the piping is very pale green.

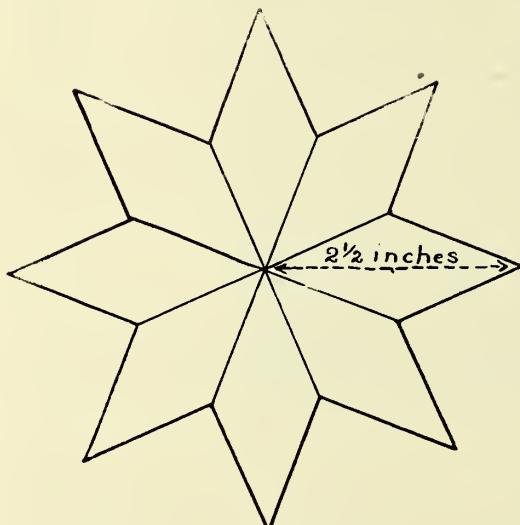
No. 394.—VICTORIA GATEAU.

Use for this gateau a fruit torte ring 8 ins. in diameter, $1\frac{1}{2}$ in. deep, and preferably with a flange and movable disc bottom. Line it with sweet paste rather thickly, put inside a $\frac{1}{4}$ -in. layer of mixed cake crumbs and ground almonds, two parts to one part. On this arrange halves of stoned Victoria plums, the flat sides upwards, and on top of these a good sprinkling of caster sugar. Set in a warm oven to bake, and when nearly done draw to the oven mouth and spread a layer of firm meringue to fill up the frame, give it a slightly rounded top, dredge with fine castor sugar, and put back to set. When cold, coat the top and sides with white fondant flavoured with kirsch, and as soon as set decorate as follows:—Fold a piece of stiff paper in eight and cut out the pattern the size and shape as shown on line drawing No. 394A; lay this in the middle of the glacéd top and outline with a fine pipe in roped lines. Lift off the pattern and fill in the middle crossing lines. Fill in the diamond shapes alternately with red and yellow apricot conserve, and overpipe all the lines with medium and fine lines in white. In the middle of the diamond

All about Gateaux and Dessert Cakes



No. 394.



No. 394A.

star pipe a raised ring, surround it with small spear points, and fill in with yellow apricot. With a fine white pipe outline the points of the diamonds with fine spaced plain lines, and border these with very fine roped loops, points outward, in very pale pink. Facing these, pipe also in pink wide five-stroke plumes, and border them in the same colour with fine roped loops as shown. Border the edges of the gateau with wide roped loops overpiped with fine plain lines, both in white, and inside these pipe in pale pink wide C shapes, with incurved spaced ends, and connect these with fine sets of three roped arched lines, also in pink. At each loop join, as well as at each join of the middle diamond shapes, set white

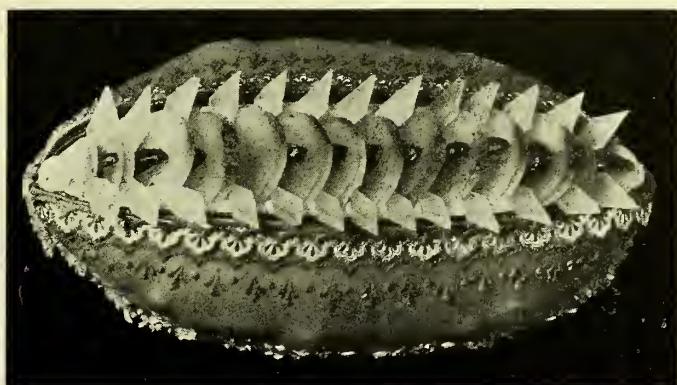
bulls, and top them each with a No. 4 silver dragée.

No. 395.—HEDGEHOG GATEAU.

Use Genoese d'Amande No. 15, $1\frac{1}{2}$ in. thick, cut pointed ellipse shape, $7\frac{1}{2}$ ins. long by $4\frac{1}{2}$ ins. wide. Split through, sprinkle the cut surfaces with mandarine, and sandwich

Fancy Dessert Cakes, etc.

with crème au beurre flavoured with mandarine. Lightly coat both top and sides with apricot conserve, and on top raise two parallel ridges nearly an inch high in the middle of soft sponge or Genoese crumbs, mixed into a soft paste with apricot conserve moistened w th mandarine. These ridges must be rounded on the outside and almost straight on the inside edges, leaving a V-shaped slope between them. They can be roughly shaped with the fingers, and then smoothed and moulded with a palette-knife dipped into syrup or the liqueur. Glacé the sides of the V shape with very pale pink fondant, mandarine flavoured, using a paper cornet for the purpose. The outer rounded portion and the sides must be coated in the same way with pale coffee-cream fondant flavoured with coffee essence and vanilla. The lower half of the sides can be covered with finely chopped and lightly browned almond nibs.

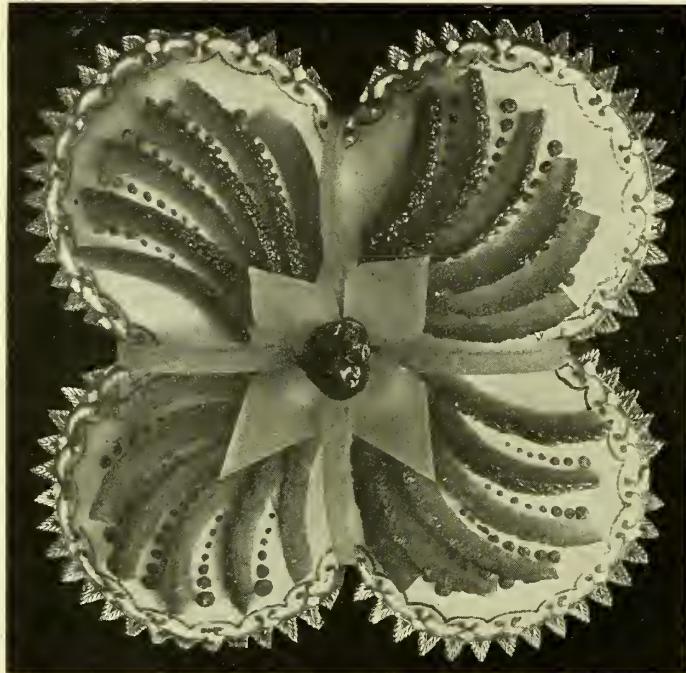


No. 395.

Along the edge of each ridge run a coarse line of chocolate coverture, and outside these run a plain line of coffee-cream coloured royal icing, and using this as a lesion, bend a strip of narrow silver lace, points downwards, along each outer side. Border the upper edge o' each lace strip with a fine line of coffee-cream colour, and edge this with wide looped lines the same colour. Below these on the sloped sides outline the lace paper with fine roped loops, points downwards, and in the recess of each loop pipe tiny three-stroke plumes, all in the coffee-cream colour. At each end join up the ridge lines with a large bulb the same colour.

From a thick cap of green citron peel cut a strip 2 ins. thick, and from this with a plain round cutter $1\frac{1}{4}$ in. in diameter cut a round, leaving a little of the green rind on one side, and taking the green side as the top, cut the two sides to a V-shaped point. Divide into thin rounds 1-10 in. thick ; cut from the inside of the peel a number of small thin diamond shapes, and also some large glacé cherries into long fillets. For the narrow ends a few smaller pieces of the pointed peel will be needed. At each end of the V shape pipe a large pear shape, points inward, with the pink fondant, and also along the bottom of the V a thick line to carry the points of the fruits. The pointed pieces must be set at an angle in the hollow V shape, first a small piece to fit the small end, then a fillet of cherry in the middle, then a larger piece, and so on, large pieces and the cherry alternately to the other end, a diamond of citron standing outwards from each fillet of cherry. The arrangement of the fruit is clearly shown on the illustration.

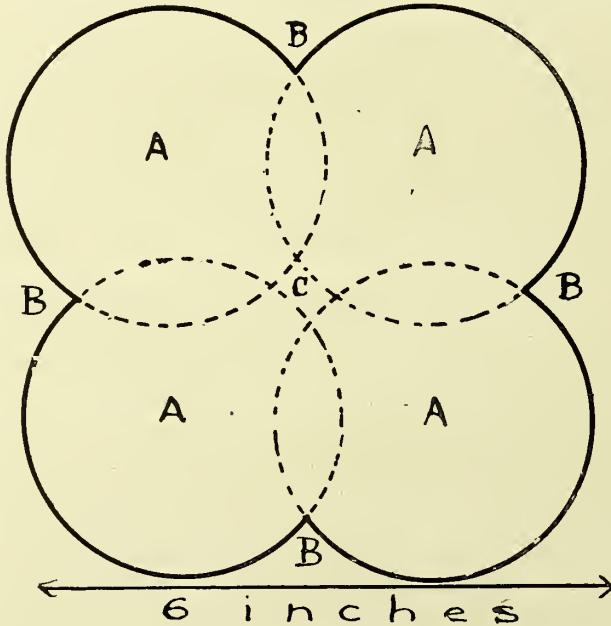
All about Gateaux and Dessert Cakes



No. 396.

No. 396. GATEAU BASTION.

Use Genoese chocolate No. 8, $2\frac{1}{2}$ ins. thick, cut to the shape shown on line drawing No. 396A from a 6-in. square, using a cardboard pattern as a templet. The method of



No. 396A

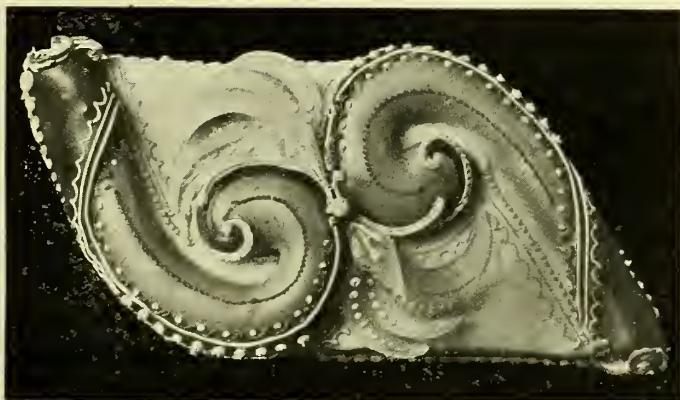
Fancy Dessert Cakes, etc.

cutting the templet is explained by the line drawing, the dark lines showing the edges and the dotted lines the overlapping of the circles. Split through twice, sprinkle the cut surfaces with kirsch, and sandwich with chocolate crème au beurre. Lightly coat both top and sides with apricot conserve, and glacé with chocolate fondant, as thinly as possible on the top, but fully on the side. Mix into a paste two parts chocolate Genoese crumbs, one part ground hazel nuts, a little kirsch, and apricot conserve to bind together. Roll up into two spheres not quite three inches in diameter, split each through, and set the four pieces, rounded sides uppermost, on the spaces marked A, touching each other, but not quite reaching the outer edges. Glacé each half-round with cream-coloured fondant flavoured with kirsch, using a paper cornet for the purpose. Carefully trim away any fondant that may run out of place, and at the base of each half-round, outstanding from the gateau edges, set a length of narrow gold lace pinched to the proper bend. Border the bottom edge of each half-round, covering the edge of the lace with small roped loops in cream-coloured royal icing, with small bulbs between the loops. Overpipe the loops with tiny C shapes in chocolate coverture, and above these outline the joins with small roped arched loops. Cut twenty-four thin strips of bright orange-peel and arrange six on each half-round, resting on the sides, spaced and spread fan shape as shown. The side strips must be slightly shorter than the middle ones. Between the strips pipe rows of small chocolate bulbs, graduating inwards.

From thin strips of the inside citron peel cut four crescent shapes with a $1\frac{3}{4}$ -in. cutter, and set these, rounded side upwards, across the divisions at B. Also cut from the citron four $1\frac{1}{2}$ -in. diamond shapes. Set these at an upward and outward angle between the crescents, overlapping the inner ends of the orange-peel strips. In the centre of all, at C, set a large glacé cherry, half cut through twice in fillet shape, these points being spread outward in petal form.

No. 397.—FISH HOOK GATEAU.

Use Genoese d'Amande No. 15, $1\frac{1}{2}$ in. thick, cut into shape from a rectangular 9 ins. by 4 ins (see line drawing No. 397A). Split through twice, sprinkle the cut surfaces with

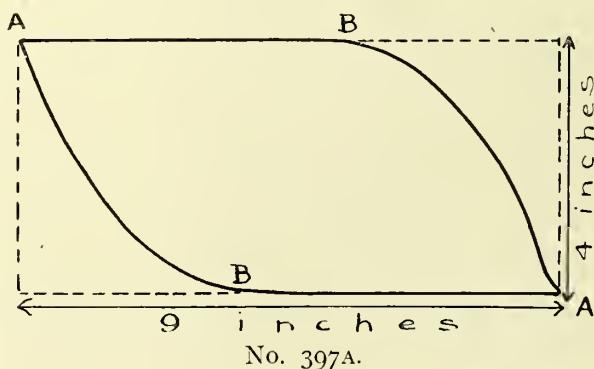


No. 397.

yellow chartreuse, and sandwich with crème au beurre flavoured with the same liqueur. Lightly coat the top and sides with apricot conserve, and whilst setting prepare the hooks from a paste composed of two parts Genoese crumbs, one part ground sweet almonds,

All about Gateaux and Dessert Cakes

bound together with a little apricot conserve and the same liqueur. Roll up into rope shape $\frac{5}{8}$ in. thick, cut two lengths of 9 ins., curl them into shape, and set in position on the gateau top. With pale coffee-cream coloured fondant in a paper cornet carefully coat all over, carrying the fondant down to gateau sides from B, along the curved end to A at the points, and smother the lower half of the curved sides with coarse praline nibs. With another cornet of pale green fondant flavoured with chartreuse coat the uncovered top of the gateau, also covering the straight sides. When this is set, fill a paper cornet with almost cold chocolate fondant and re-cover the ends of the hooks, 1 in. in length on the inside and $2\frac{1}{2}$ ins. on the outer sides, carried across at an angle, and continuing a chocolate line $\frac{1}{4}$ in. wide along the lower outside edge and round the end of the inner curl.



also across the angle. Above the medium plain lines on the hook run fine scalloped chocolate roped lines, points upward, and fill in small coffee-cream bulbs in each loop, and larger ones along the $\frac{1}{4}$ in. chocolate line. Overpipe the curled ends of the chocolate lines with medium roped lines of coffee-cream colour, filling in as shown long overpiped broken side scrolls.

On the ends of the hooks at A pipe angle C shapes with broken inner scrolls in coffee-cream colour, and overpipe these with fine chocolate lines.

With a $1\frac{1}{2}$ in. round cutter cut out of the green rind of citron eight narrow crescents, or use thin sections of green chinois, and set these on each side of the curled hook ends, as shown. To cover the inner ends of these cut narrow citron diamonds $1\frac{1}{4}$ in. long from the inner portions, and place these as barbs to the hooks on each side where the curled ends meet.

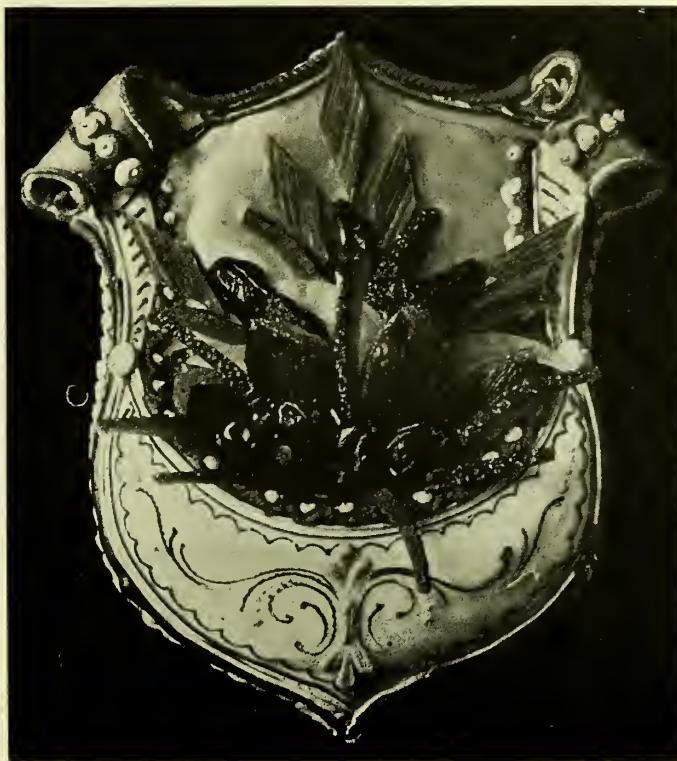
No. 398.—GATEAU POCHE.

Use Genoese d'Amande No. 15, $1\frac{1}{2}$ in. thick. Cut to shield shape (see line drawing No. 398A), 6 ins. from top to bottom points, and 5 ins. from dexter to sinister angles. Split through, mask the cut surfaces with apricot conserve, and sandwich with crème au beurre flavoured with vanilla. Lightly coat both top and sides with apricot conserve, and glacé over the sides only with white fondant, flavoured vanilla.

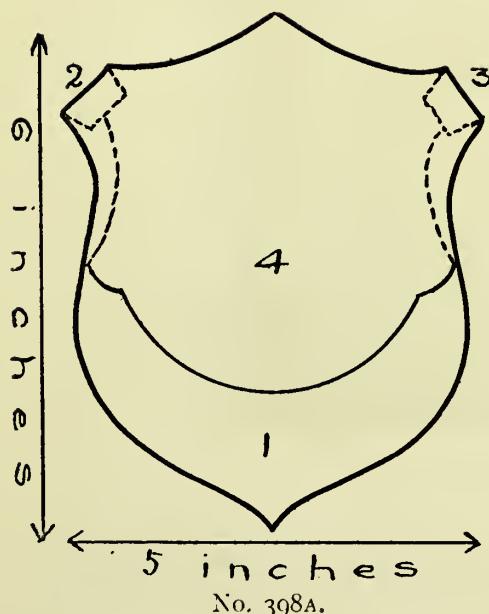
Make a paste of Genoese crumbs, ground sweet almonds, apricot conserve, and a little kirsch, in the same proportion as for No. 393. Mould it with a domed top 1 in. high. Set it in the space marked 1, fit it to the edges, and with a $3\frac{1}{2}$ -in. round cutter cut away the upper curved edge. Roll a small piece of the paste into rope form $\frac{1}{2}$ in. thick, and cut two short pieces, the ends sloping inwards, to fit the spaces marked 2 and 3, and set in position.

With very pale coffee-cream coloured royal icing outline the curled ends and the straight inside edge of the hooks with fine roped lines, finer plain lines, and very fine scalloped work all a little spaced. Border the lower edges on the outsides of the fine roped lines, edge the top of the chocolate lines with medium plain lines, carrying them across the angle to the inside. Inside these run spaced fine lines and scalloped lines

Fancy Dessert Cakes, etc.



No. 398.



No. 398A.

With a paper cornet filled with very pale pink fondant flavoured with kirsch mask the domed surface (1), and carry the same coloured fondant along the side spaces marked with dotted lines. In the same way mask the panel marked 4 and the raised pieces 2 and 3 with white vanilla-flavoured fondant. Decorate as follows :—

With chocolate fondant or coverture run a coarse line all along the top and side edges of the gateau, and also along the inner curved edge of 1, and along each inner edge of the pink covered side strips. Along the inside of these lines run fine lines in coffee-cream coloured royal icing, and inside these on the raised No. 1 very fine chocolate lines and fine scalloped edging. In the exact middle of No. 1 space pipe in coffee-cream colour two small three-stroke plumes, facing each other, with a short bar between, and on

All about Gateaux and Dessert Cakes

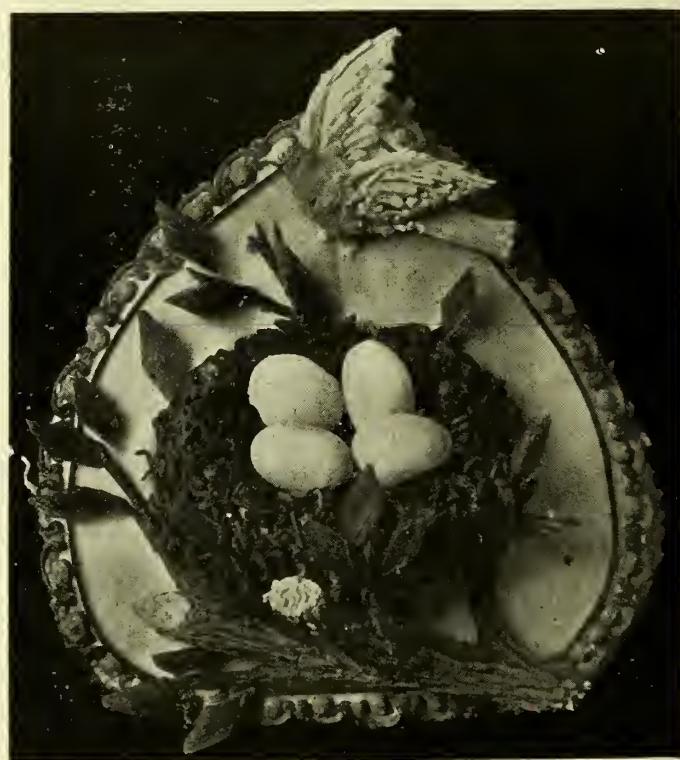
either side tiny roped scrolls in chocolate colour. Across the two pink side spaces pipe in chocolate colour fine sloping cross bars. Pipe the ends of the small places 2 and 3 with raised G and reversed G scrolls in coffee-cream colour, overpiped with fine chocolate lines. Across these pieces pipe small bulbs in coffee-cream colour, graduating from the inner side, and outline these with fine chocolate roped loops. Edge the inner coarse chocolate line with fine roped chocolate loops, with small coffee-cream bulbs inside each.

On the upper edge of the gateau, from 2 and 3 to the top point, pipe in chocolate broken roped lines, meeting at the point, and inside these fine spaced chocolate lines.

On the panel 4, upwards from the pocket 1, arrange a shower spray of fruits and angelica, set as gracefully as possible, and with effective arrangement of colours, which should show up against the white background.

No. 399.—BIRD'S NEST GATEAU.

Use Genoese d'Amande No. 15, 2 ins. thick, cut to heart shape, but without the top depression. Any desired size may be used, but for the thickness given 6 ins. by 5 ins. will be suitable. Split through twice, sprinkle the cut surfaces with noyeau, and sandwich



No. 399

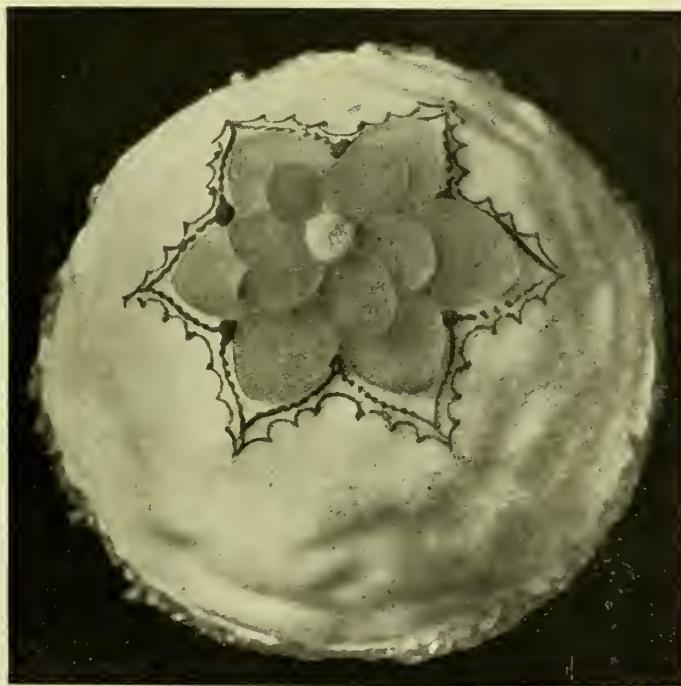
with crème au beurre mixed with powdered almond praline. Lightly coat both top and sides with highly-boiled apricot conserve, and when set give a second coat to the sides only, and cover with coarse praline nibs. Glacé the top with pale green fondant flavoured with

Fancy Dessert Cakes, etc.

noyeau. Shape the nest by hand, either paste made with crumbs, ground almonds, conserve, and noyeau, in the same way as for No. 393, or from almond paste flavoured with noyeau. Coat it with coffee-cream coloured fondant, and cover with vermicellied chocolate or with curled and twisted piping of chocolate-coloured chocolate crème au beurre, the fine plain pipe held high above the nest, and constantly broken twisted lines dropped until sufficiently covered. The bough upon which the nest is apparently resting must be moulded from the same paste and overpiped in chocolate colour, the sloped ends being covered in coffee-cream colour, both being crème au beurre. On each side of the nest and from the front small branch lines of chocolate may appear, the leaves being piped in green crème au beurre, or small diamonds of angelica may suggest them. The eggs are rolled up almond paste, held on a steel wire whilst being dipped into very warm fondant, either pale green or white, and placed in the nest when set. If dipped into green fondant the eggs should afterwards be lightly sprinkled with brown colour.

Round the gateau edges a row of bulbs in coffee-cream coloured crème au beurre should be piped, widely spaced, and outlined with small C shapes, overpiped in chocolate crème au beurre. Inside these a medium-sized plain chocolate line should be run.

The ornithological specimen, necessarily out of all proportion to the size of the nest and eggs, may be omitted if desired. If used, the body and head may be piped on the gateau, the wings and tail piped on oiled paper or glass and afterwards adjusted. The whole, of course, in royal icing or meringue, not in crème au beurre.



No. 400.

No. 400.—GATEAU STAMBOUL.

This is a very simple gateau, but very good to eat. Use a half-round melon mould or pudding mould of any desired size, and bake a thick cake of Genoese, either Margarita No. 3, or Aveline, No. 18, or even trim a good high-shaped madeira cake into high dome

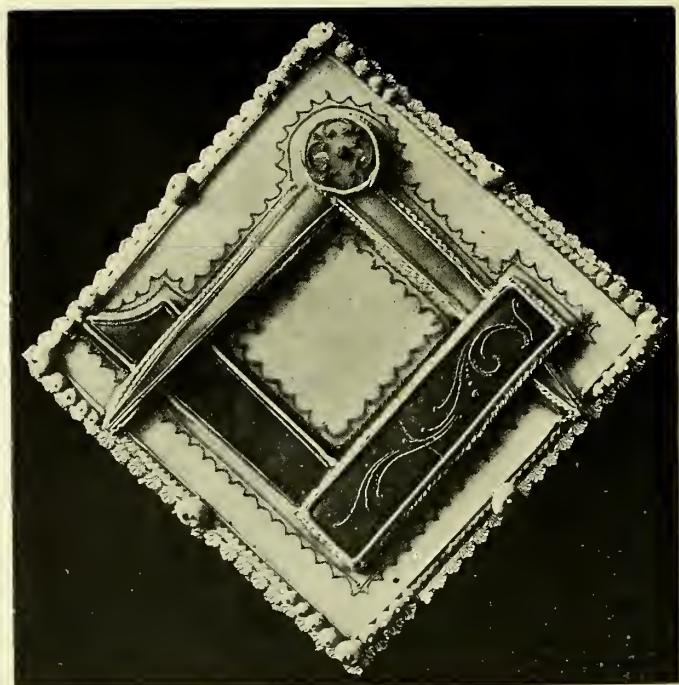
All about Gateaux and Dessert Cakes

shape ; but this is wasteful. When cold and set, split into 1 in. thick slices, liberally sprinkle with yellow chartreuse, and sandwich with thick crème au beurre flavoured with chartreuse and mixed with powdered aveline praline. Mask thinly with hot apricot conserve, and when set glacé twice with thin white fondant, the first coat warm and thin, the second coat nearly cold and not so thin. Trim away the sugar from the lower edges, and cover 1 in. of the bottom edge with coarsely-chopped pistachio nuts or aveline praline nibs.

Decorate the summit with suitable fruits in two rows, $\frac{1}{8}$ sections of green chinois pear, or citron peel, cut out as shown, and outline the fruit with fine minaret points, with scalloped borders in chocolate coverture or chocolate-coloured royal icing. This gateau may be varied in colour covering, but the fruit decoration must harmonise in colour.

No. 401.—GATEAU MASONIC.

Use Genoese No. 12, 2 ins. thick, cut square, 6ins. on all sides. Split through, sprinkle the cut surfaces with noyeau, and sandwich with a thick layer of crème au beurre mixed with powdered almond praline. Mask lightly on top and heavily on the sides with highly-boiled apricot conserve, and cover the sides with small praline nibs. Mask the



No. 401.

top with white fondant flavoured with noyeau. Pin a piece of almond paste $\frac{1}{6}$ in. thick, and cut a strip $4\frac{1}{2}$ ins. long by nearly 1 in. wide. Again pin a piece of the paste as thin as possible, say 1-12 in., and cut a strip $3\frac{3}{4}$ ins. long by $\frac{7}{8}$ in. wide, and with a plain round cutter $2\frac{3}{4}$ ins. in diameter cut away a curved piece from the right-hand top corner. Fit the two pieces together to form the base and the blade of a square as shown. Mask the thicker piece with coffee-coloured fondant, and the thinner piece with coffee-cream coloured fondant, on the slab. Trim away the sugar from the edges quickly, and lift with a palette knife into position as shown.

Fancy Dessert Cakes, etc.

Pin a piece of the almond paste $\frac{1}{6}$ in. thick and cut out a small round 1 in. in diameter, pin the rest of the piece $\frac{1}{8}$ in. thick, and cut from it the two arms of the compass, each 4 ins. long, $\frac{1}{2}$ in. wide at one end, and sloping to a point at the other. With the 1-in cutter curve the wider end of each arm so that meeting at right angles they fit the curve of the round piece. Set the round piece and the left arm in position, the end overlapping the blade of the square. Measure the distance from the round piece to the frame of the square, and from the right arm cut a piece the width of the square frame, and set both in position, the point outside the frame as though it were standing out from below. The compass can be masked with thin ivory-coloured fondant, using a small paper cornet. Border the square base with fine roped lines, and, inside these, fine plain lines in ivory-coloured royal icing, and cover the inside panel with fine scrolls in coffee colour. Outline the blade of the square along the edges with fine ivory-coloured lines, and inside these finer lines in coffee colour.

Border the edges of the compass with fine roped lines in ivory, and inside these fine plain lines the same colour, and finer plain lines in coffee colour. Outline the round piece connecting the arms of the compass with overpiped fine lines on roped circular lines in ivory, and inside these in coffee colour four tiny C shapes with small bulbs between them and a larger one in the middle. The small square middle panel between compass and square must be enframed with fine roped lines, and very fine scalloped lines in coffee colour. Outline both square and compasses with very fine coffee-coloured plain lines, and outside these fine scalloped lines, also in coffee colour.

Along the gateau edges run fine roped ivory-coloured lines, and on these set strips of narrow silver lace paper outstanding. Along the inner edges of these pipe medium-sized roped lines, and inside these fine plain lines of ivory colour, overpiping the plain lines with fine coffee lines. At each corner and in the middle of each side pipe large bulbs, and at the corners four bulbs on each side, graduated in size from the large corner ones, all in ivory colour.

No. 402.—GATEAU MILANAISE.

Use Genoese No. 12, 2 ins. thick, cut round 6 ins. in diameter. Split through twice, sprinkle the cut surfaces with syrup flavoured with mandarine, and sandwich with crème au beurre also flavoured with the same liqueur. Coat the top lightly and the sides heavily with highly-boiled apricot conserve, and cover the sides with very small sugar nibs mixed with finely sliced and chopped green citron peel.

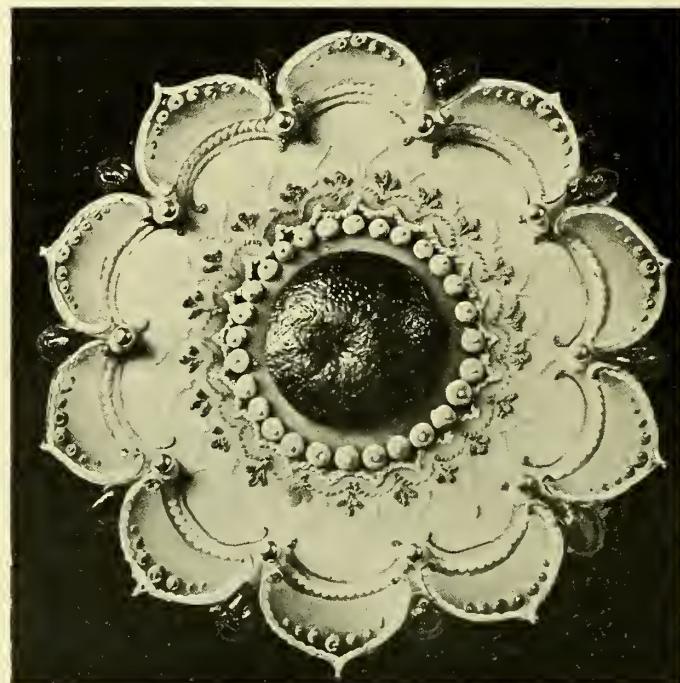
In the middle of the top of the gateau place a plain round cutter $2\frac{1}{2}$ ins. in diameter, and outside this glacé with very pale green fondant flavoured with mandarine. Lift away the cutter and fill in the central space with ivory-coloured fondant flavoured with mandarine. In the centre of this, when set, place a third of a bright green chinois dipped into melted apple jelly. Border the round of fondant with a ring of medium-sized bulbs of plain crème au beurre. Outside these on the green edge run in royal icing a border of tiny roped loops the same colour, points outwards, and an alternate set of roped loops, points inward, in chocolate colour, with small three-stroke plumes in chocolate colour between. Outline the plumes with small roped minaret points, as shown, in ivory colour.

Cut a strip of mellow citron peel $1\frac{1}{2}$ in. wide from the length of a cap, and with a round cutter $1\frac{1}{2}$ in. in diameter cut this its entire length both inside and outside into crescent shape. With a sharp knife divide into crescents not quite $\frac{1}{4}$ in. thick. In this way all the pieces will be exactly the same shape. Dip each crescent (ten or twelve) into plain melted apple jelly. When set and the edges free from overhanging jelly, place

All about Gateaux and Dessert Cakes

them in position on the gateau edges, not quite meeting, as shown

Border the inside edges on the gateau with medium-sized roped loops in either crème au beurre or ivory-coloured royal icing, with fine chocolate line C shapes inside. With the same material border the outside edges of the crescents with roped lines with both ends incurved, and meeting in points on the outside curve. Overline these with



No. 402.

fine chocolate lines, set rows of chocolate bulbs, graduating right and left from the middle inside the roped lines. Set a large ivory bulb topped with a No. 3 silver dragée at the crescent points, and on the outside edge between each two crescents a large ivory bulb to carry a small fillet of glacé cherry.

This is a very delicious gateau, especially if all the piping be in crème au beurre, which it can be if for immediate use. If to be kept until the following day it will be safer to use royal icing for all the piping.

No. 403.—GATEAU ANCHOR.

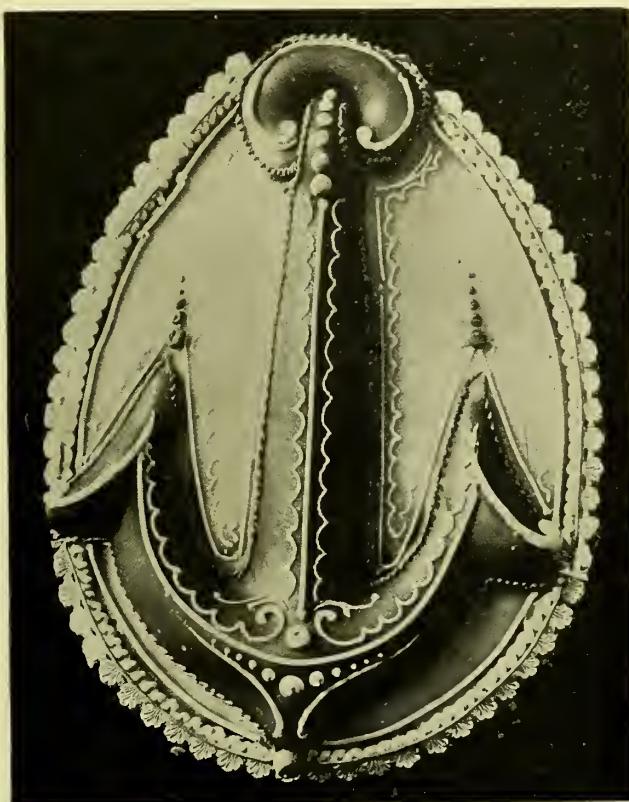
Use Genoese No. 12, 2 ins. thick, cut into an oval ellipse $6\frac{1}{2}$ ins. long and $4\frac{1}{2}$ ins. wide at the broader end. Split through, sprinkle the cut surfaces with kirsch, and sandwich with crème au beurre mixed with some of the trimmed away crumbs soaked in kirsch. Coat the top lightly and the sides heavily with highly-boiled apricot conserve, and cover the sides with coarsely-chopped almond praline. Mask the top with very pale green fondant flavoured with kirsch.

For the anchor itself use either almond paste flavoured with kirsch or some of the Genoese crumbs mixed with a few ground almonds and damped with apricot conserve and kirsch. Roll into ropes and shape with the fingers, fitting the shank to the curved blades with the end flukes as neatly as possible. It will be noticed that in the anchor shown

Fancy Dessert Cakes, etc.

the stock or cross-bar is missing. This should stand at right angles to the blades, and as it would be very difficult to maintain it in position, realism is sacrificed to expediency. The end of the shank is raised and thinned a little to allow of the piercing for the ring. When set in position and the flukes thinned to show sharp edges, carefully mask the whole with coffee-coloured fondant flavoured with vanilla, using the fondant thin and almost cold in a paper cornet.

With coffee-cream coloured royal icing run a medium-sized plain line along the middle ridge of the shank and also along the ridges of the blades and flukes, and an over-piped C shape along the ridge of the ring, well incurving both ends.



No. 403.

On each side of the shank line run a looped scalloped line, a little spaced, and also along the inner sides of the blade lines, finishing these with wide incurved ends where they meet the shank line. Overpipe the curved lines on the flukes to accentuate them. At the crown or lower point place a row of bulbs graduating to right and left, and below them right and left curved lines as shown. Finish the lower end of the shank line with a large bulb, and the upper end over the ring-hole with a row of graduated bulbs, all in coffee-cream colour. Along the lower edges of the anchor border the entire shape with fine chocolate-coloured roped lines, and, except on the lower sides of the blades and flukes, outline on the green the anchor shape with very fine coffee-cream plain lines and finer scalloped lines.

Finish the points of the flukes where the fine coffee-cream lines join with a pointed row of graduated bulbs in chocolate.

All about Gateaux and Dessert Cakes

On the gateau edges run in coffee-coloured cream royal icing a medium roped line all round, and set on this outstanding a strip of narrow silver lace pinched into the proper curve. On the inner edge of silver lace run in coffee-cream colour a bordering roped line, and inside this a fine spaced line, and overpipe the roped line with a very fine plain line in chocolate.

No. 404.—DOUBLE CRESCENT GATEAU.

Use Genoese No. 12, either two sheets each 1 in. thick or one sheet 2 ins. thick, split into two pieces each 1 in. thick. Cut rectangular shape 7 ins. long by $5\frac{1}{2}$ ins. wide. Split one piece through for the base, sprinkle the cut surfaces with a little rum, and sandwich with a thick layer of apricot conserve. Mask on top lightly and on sides

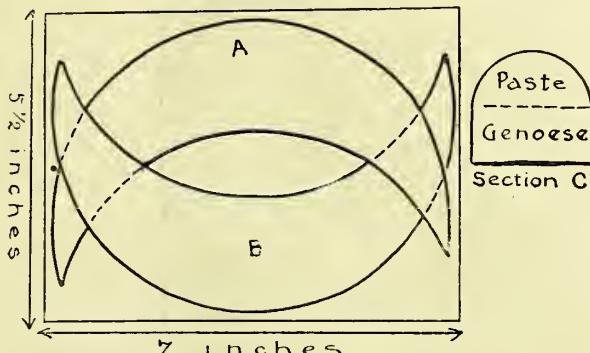


No. 404.

liberally with apricot, and cover the sides with fine praline nibs. Cut the other sheet into double crescent shape as shown on the line drawing marked No. 400A, using a card-board pattern as a templet. Split through, sprinkle with rum, and sandwich together with apricot conserve, and lightly coat both top and sides with the conserve. Mix together equal weights of fine Genoese crumbs and ground sweet almonds, and bind them together into a moderately soft paste with apricot and a little orange curacao. With this paste coat the top of the shaped Genoese in domed form, highest in the middle of each, and one end of each crescent sloping down a little so that it appears to run through the other crescent, the point, also lowered, outstanding beyond. This is shown by the

Fancy Dessert Cakes, etc.

marked lines. Thus the left-hand end of A appears to pierce the left-hand end of B and the right-hand end of B to pierce the right-hand end of A. The section C shows the domed paste covering on the shaped Genoese. With a paper cornet filled with very pale green fondant flavoured with kirsch, thin and almost cold, coat B, carrying the fondant over the top of the rectangular base wherever the crescent B stands. In the same way coat A and its base with very pale rose fondant flavoured with rum. Along the lower edge of A where it joins the rectangular base run a narrow edge of gold lace, upstanding, and on the lower edge of B in the same way an edging of narrow silver lace.



No. 404A.

illustration. That on A is in pale rose, and on B pale green royal icing, and is all done with very fine plain pipes. In each case the gold and silver lace has a roped line at its base, and its points are outlined with small roped loops with tiny plume points above, the colours being the same as on each crescent.

The joins where the points of the crescent pierce the other are roped and overpiped with long broken side scrolls to accentuate the piercing, as well as to cover the joins. On each crescent point is set a large bulb topped with a No. 6 silver dragée.

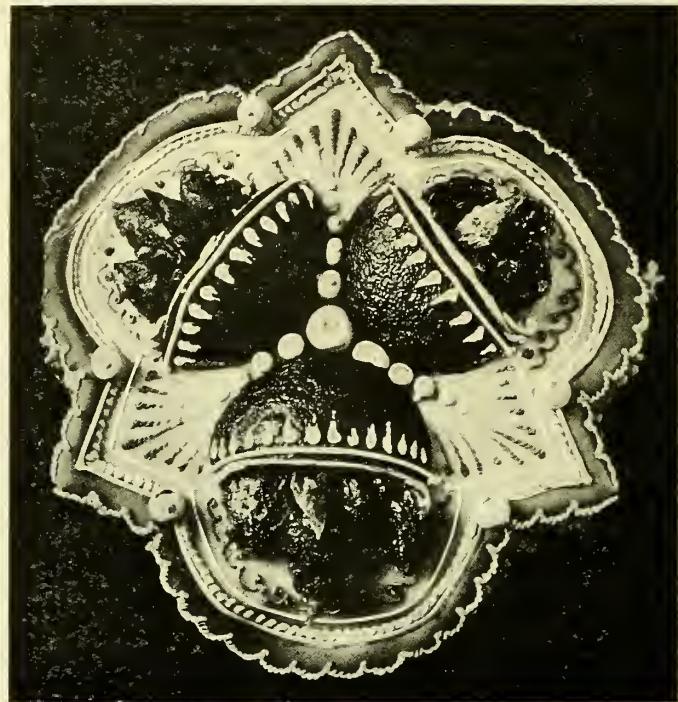
No. 405.—GATEAU TROIS VERVEU.

Use Genoese No. 12, 2 ins. thick, cut to the shape and dimensions shown in the line drawing marked No. 404A, using as a templet a cardboard pattern. The method of making the pattern is clearly shown by the dark outlines and the dotted lines marking the plan by which the outlines are arrived at.

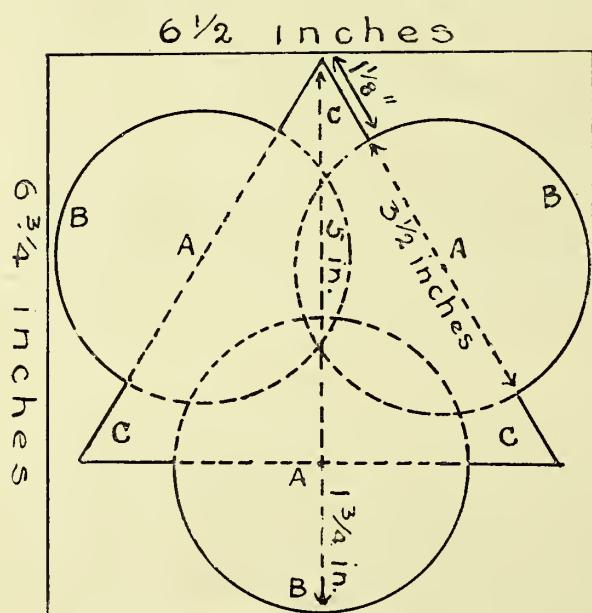
(The careful and thoughtful confectioner will utilise spare hours by preparing the various patterns for use when required instead of having to make each pattern when necessity calls for it. This is one of the lessons taught in the parable of the wise and unwise virgins, which may or may not be within the knowledge of confectioners generally.)

Having cut the Genoese into shape, split it through, sprinkle the lower piece in the middle only with kirsch, and sandwich with crème au beurre flavoured with kirsch. Then with a sharp thin knife trim away in curved convex form the rounded sides from A to B, the lowest middle part being cut away down to the edge of the upper section; that will be half the thickness of the Genoese. Lightly mask the top, and liberally mask the sides with apricot conserve, and cover the sides with small almond praline nibs. Mix the Genoese crumbs with half their weight of ground sweet almonds and bind together into a soft paste with apricot purée and a little kirsch. Spread this evenly on top of the Genoese, following the form carefully. Mask the top with very pale green fondant flavoured with kirsch, trim away any that may run over the edges, and as soon as set run a $\frac{1}{4}$ -in. border of pale coffee-cream coloured fondant firm and almost cold. Before filling the cornet with the fondant it is well to beat a very little well-beaten royal icing into the warm fondant, and let it cool a little before use. This will give a firm rounded edge to the frame.

All about Gateaux and Dessert Cakes



No. 405.



No. 405A.

Fancy Dessert Cakes, etc.

Take two very bright smooth caps of drained orange peel, cut each into two pieces, trim out the inner soft pulp by a sweeping cut with a sharp thin knife, select three of the pieces the same size, set them arched on the gateau top back to back, the open side of each facing one of the rounded sides as shown. Fill into the open sides a pretty arrangement of cut glacé fruits of contrasting colours. Lightly coat the orange baskets with hot highly-boiled apricot purée, and touch the fruit either with the apricot or with a hot saturated solution of gum arabic, using for the purpose a camel's hair brush.

Outline the upper edge of each basket with a roped line overpiped with fine plain lines of ivory colour or pale green, the ends being incurved and twice overpiped. The baskets themselves can either have an edging line with spear points below, or can be covered with lattice work diagonally. On the inside of the coffee-cream fondant frame run a medium-sized roped line with a fine plain line along its outer edge, and a very fine plain spaced line inside, following both the rounded sides and the points at C. In each point C pipe in chocolate-coloured royal icing or chocolate coverture fine wide nine-stroke plumes, points inwards, and round the fruit in the baskets run fine roped chocolate loops, forming together larger loops.

In the middle of the three baskets set a large bulb, and from this run three rows of graduated bulbs outward between the baskets.

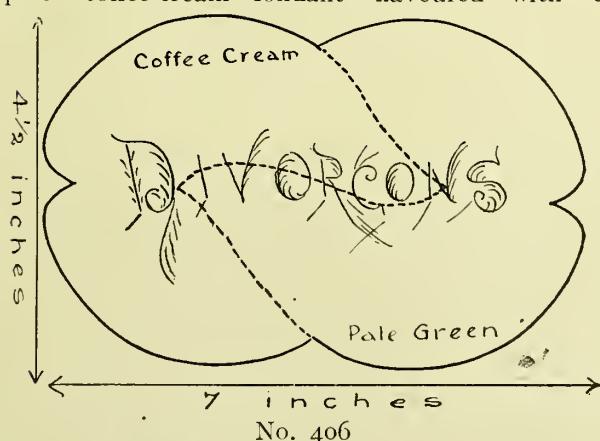
On each of the inner corners of the C points pipe a large bulb, and border the outer edge of the coffee-cream fondant frame with fine roped loops. The whole of the piping except the fine chocolate work is in the colour selected, i.e., pale green or ivory.

No. 406.—GATEAU DIVORCONS.

Use Genoese No. 13, 2 ins. thick, cut to the shape shown on the outline drawing marked No. 406, using a cardboard pattern as a templet. Split through twice, sprinkle the cut surfaces with crème de vanille, and sandwich with one layer of crème au beurre flavoured with vanilla and one flavoured with coffee. Mask the top lightly and the sides liberally with apricot purée and cover the sides with small dark nibs of aveline praline.

With a fine pipe of pale green royal icing or fondant run lines along the three dotted lines, and with paper cornets fill in the two mutilated hearts, one with pale coffee-cream fondant flavoured with coffee, the other with pale green

fondant flavoured vanilla. Be careful to make the joins fuse as nicely as possible. When set write "Divorcons" across as shown, using the same two colours as the base, but reversed, i.e., green on coffee and coffee on green. This will mean that most of the letters will be green above and coffee below. Above and below the letters scroll very lightly in the same colours as the base, and border the gateau in the same way with



small waved loops of crème au beurre, using a finely-cut star tube. Between these loops, which should not quite meet, a small fillet of pistachio may be set diagonally between the green, and a small fillet of browned almond between the coffee.

All about Gateaux and Dessert Cakes

It is hoped that this gateau may never be very popular here, but it is certain to attract attention if nicely finished and dished, and on that account be well worth making and displaying some week-end

No. 407.—ORANGE CREAM GATEAU.

Use Genoese Margarita baked in 1-in. deep rings, any size from $4\frac{1}{2}$ in. in diameter upwards. As soon as done turn them upside down on a baize or porous cloth. When cold, strip off the bottom papers and turn out on to the slab. Use three, four, or more to make the height, when sandwiched together, two-thirds of the diameter. Sandwich with layers of warm boiled meringue, strongly flavoured with mandarine or orange curacao. Mask thinly all over with boiled meringue exactly as using royal icing to mask a cake.

Have ready cut some thin long strips of drained orange peel of fine bright colour, and arrange these in curved lines on their sides from the middle outward on top of the gateau. Should the strips be of two or more lengths place the shorter ones between the longer as symmetrically as possible.

When the meringue is sufficiently firm mask it on both top and sides either with the jelly of marmalade warm, or, better still, with warmed, smooth, colourless apple jelly. These gateaux are quickly made, and will have a ready sale if neatly finished.

No. 408.—GATEAU AU POMME D'AMANDE.

For these a number of various-sized inch-deep rings with removable bottoms are necessary. They must be thoroughly clean and lightly buttered. Line them thinly with any one of the plain sweet pastes, and three-parts fill them with the following mixture:—

2 lbs. apples, peeled, cored, and chopped	1 lb. of soft Genoese crumbs
$\frac{1}{2}$ lb. of castor sugar	1 teaspoonful of ground nutmeg
$\frac{1}{2}$ lb. ground sweet almonds	$\frac{1}{2}$ teaspoonful of ground cinnamon.

Pin some of the sweet paste as thin as possible and cut with a paste roller into strips rather less than $\frac{1}{4}$ in. wide, damp the edges of the paste-lined rings, and set the strips in two rows diagonally, first at one angle and then at the other, so that they are crossed or interlaced in the middle. Bake carefully to a pale fawn colour, and, whilst hot, lightly coat the tops with thin apricot purée, and over this thin water icing, and return to the oven to case on the surface.

No. 409.—GATEAU FLORENCE (TRI-COLOR).

This gateau cannot be made singly, because it is necessary to make three small mixtures of Genoese, say half the quantity each of Nos. 3 (Margarita), No. 8 (chocolate), and No. 10 (white).

Use pans with sloping sides 2 ins. deep, and either line them with sweet paste or butter them carefully, and then wipe away the butter from a $\frac{1}{4}$ in. of the top edge, and smother the rest of the insides with finely-chopped or sliced almonds quite free from dust. Have ready the three mixtures following one another as quickly as possible. Run in No. 3 $\frac{1}{3}$ in. thick, then a layer of No. 8, and lastly a layer of No. 10, all about the same thickness. Smother the tops with finely-filleted almonds, and over these dredge a good thick layer of very fine castor or coarse pulverised sugar. Bake at 380 deg. to 400 deg. F

Fancy Dessert Cakes, etc.

For the sake of keeping the layers very distinct a round of wafer paper is sometimes placed between the different colours. If it be very thin it does little harm, and serves its purpose effectively, but thick paper makes a leathery streak, and should not be used.

No. 410.—TIPSY CAKE.

This is a good old-fashioned British dish that still retains its hold in most housewife's affections.

Take a high Savoy mould, stale, but of good face, and place it in a deep round dish. With a small thin but long French knife cut a cone-shaped piece downward at the top w'thout disfiguring the cake. Add through this crater gradually sufficient mixed brandy and sherry to partly saturate the inside, and then with a spoon pour a little all over the outside, being careful not to break the surface.

Fillet some fine Valencia or Jordan almonds very thinly the long way of the nuts, and brown them a little in the oven. Replace the cone cut from the top of the cake, and stick the fillets of almonds all over the cake upstanding at an angle "like quills upon the fretful porcupine."

Run a little fine bright raspberry jam in the dish round the base of the cake, cover this thickly with a cold, rich boiled custard, and on top of this pile up roughly sufficient sweetened whipped cream to stand up a little above the edges of the dish. Coloured sugar or nonpareils are sometimes sprinkled on the cream, but they are best avoided.

No. 411.—TRIFLE.

This is a more elaborate form of the tipsy cake, but is not so popular as when it was customary to load the table with second course dishes. It is still made, however, and is effective when well done. Its forms are many, but the principle is always the same, and one example will be sufficient to explain that.

Use a deep round g'ass dish. In the bottom place a layer of slices of sponge cake or light Genoese. Saturate these with brandy and sherry, being careful to add no more than can be absorbed. On the cake spread a layer of bright raspberry jam, then another layer of sponge cake slices, and on top of these a few broken almond macaroons, both of which must be then saturated with brandy and sherry. On top of this pour, quite cold, sufficient rich boiled custard to cover thinly the whole of the soaked base.

The cream whip that covers this must be a light soufflé-like mass made as follows:—If the trifle be a large one pour into a large flat basin one pint of double cream, $\frac{1}{2}$ lb. of castor sugar, at least two quarts of water, and to each quart the juice of a lemon. Have ready at hand a large hair sieve upturned over a large basin, then with, for preference, a willow whisk stir the cream mixture with a rapid side to side motion. As the froth rises to the top skim it off with a skimmer and drop it on the hair sieve, filling up the edges first so that the whip may drain and the liquid run through into the basin. The drainings from time to time must be returned to the bulk, and the whipping continued until no more froth will rise. When all is finished the bulk will be very considerable. Leave this to drain and become firm enough to handle whilst the sides of the dish are built up. Select twelve or fifteen medium-sized round almond macaroons according to the circumference of the dish, and a number of equal-sized ratafias. Boil a little sugar up to the crack, and with this fasten the macaroons together in three, two for the base and one for the apex of the triangle. This should be done flat on an oiled slab, and when quite set and firm dip the lower edges of the bases into the hot sugar and fasten them

All about Gateaux and Dessert Cakes

on the edge of the dish, rounded sides outward. If the dish be 10 ins. in diameter four of these sets will be sufficient, if 12 ins. five will be needed, and so on. Of course, they must be set equi-distant. To fill the spaces between these, pyramids of ratafias must be built up in the same way, and when set placed in position. Before these are quite set lift them and bend to the curve of the dish on a cylinder of bent tin. Whether the base of each pyramid of ratafias be three or more will, of course, depend upon the size of the space to be filled. In every case the height must be the same number as the base.

When all are in position they can be, if desired, decorated with caramelled fruits—black and white grapes, ripe cherries on the stalk, sections of Tangerine oranges, etc., but this is not essential, although it adds greatly to the effect. When all are done and quite firm, gently pile up the whipped cream in the dish. If the whip be good and strong it should stand up several inches in rocky form.

Trifles are sometimes covered with a light web of spun sugar, but this must be done the last thing before sending to table.

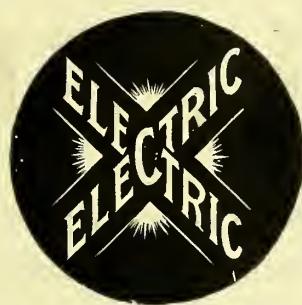
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INDEX

ACORN, 391
Album, 441
Almond and Chocolate, 428
Anchor, 496
Apricot, 18, 19
Aveline and Chocolate Moss, 427
,, Cream, 426
,, Praline, 212 to 225

BASTION, 488
Begonia, 371
Bird's Nest, 492
Biscuit Crème, 170 to 183, 459
,, Gateau (Ellipse), 405
,, „ (Round), 404
,, „ (Square), 402
,, „ (Triangle), 400

Bois, 373
Built Meringue (Oval), 429
,, „ (Round), 431

CAFE ANGELIQUE, 437
Cascade, 383
Cauliflower, 449
Cherry and Aveline Cream, 427
Chocolate Crème, 184 to 196
Citron, 49 to 70
,, Cream for Sandwiching, 49
Clematis, 367
Colouring Cocoanut (Green), 25
Compotier, 436
Cream Biscuit, 420 to 423

Crème Torta, 452
Crescent, 115 to 123
,, Double, 498
,, (Polyanthus), 375
Cucumber, 455
Cushion (Orange), 446
Custard Cream, 471, 473
Cut Diamond, 484

D'AMOUR, 387
Dish of Apricots, 448
Divorcons, 501
Domino, 435
Draugh Board, 433

ESCUTCHEON, 274 to 321

FAN, 443, 445
Fish Hook, 489
Floral Basket, 464
,, Gateau, 395
Flor nce (Tri-colour), 502
Fruit Basket, 382
,, Cushion, 434

GATEAU AU POMME D'AMANDE, 502
Genoese Pastas (Various), 3
No. 1, 3
2, 4
3 (Margherita), 4
4 (Mazipan), 5
5 (Turin), 5
6 (Coffee),

Index

Genoese Pastes (continued)—

- No. 7 (Chocolate), 6
- 8 „ 7
- 9 „ 7
- 10 (White), 7
- 11 (Rose), 8
- 12, 8
- 13, 9
- 14 (Common), 9
- 15 (D'Amande), 10
- 16 (Chocolate), 10
- 17 (Walnut), 10
- 18 (Aveline), 11
- 19 (Viennois Roll), 11

Golf Ball, 431

HALF MELON, 457

Harp, 380

Hassock, 474

Havana, 450, 451

Hedgehog, 486

Horse Shoe, 378

IVORY, 124 to 136

KIRSCH, 20, 21, 22, 24

L'ETOILE, 241 to 272

Lyre, 463

MARBLED, 83 to 95

Marbling Iced Surfaces, 83

Margarita Panel, 226 to 240

Marsh Mallow (Chocolate), 469

- „ „ (Coffee), 470

- „ „ Paste, 469, 470

Marzipan (Apricot), 478

- „ (Floral), 480

Marzipan (Hamper), 481

- „ (Hexagon), 475

- „ (Octagon), 477

- „ (Pear), 482

Masonic, 494

Melon, Rock, 456

- „ Half, 457

Meringue, 72 to 82

Milanaise, 495

Mocha, 154 to 166

- „ Crème, 167, 169

Montpelier, 468

Mosaic, 112, 113, 114

Mulberry, 389

Muscat, 393

NOUGAT (Biretta), 414

- „ (Coronet), 412

- „ (Crown), 410, 415

- „ (Cushion), 409

- „ (Ellipse), 418

- „ (Pentagon), 407

- „ (Turban), 417

ORANGE, 34 to 60

- „ Cream, 502

- „ Peel for Decoration, 41

PALISSEE, 385

- „ (Walnut), 399

Pansy or Viola, 368

Patent Flour Recipe, 324

Pear, 391

Pineapple, 440

- „ Cushion, 320

Pistachio and Maraschino Crème, 196 to 210

Plum Jelly Recipe, 390

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Index

Poche, 490
Praline D'Amande, 107 to 111
Princess (Chocolate), 466
,, (Coffee), 467
,, (Orange), 468
,, (Strawberry), 468
Pruneau, 390

RACQUET, 439
Raspberry Cream, 433
Ring, 475
Rock Melon, 456
Rock Sugar, 459
Rose, 101 to 105
,, Cream for Sandwiching, 101
,, Star, 102, 483
Russe au Crème, 453, 455

ST. HONORE, 424, 425

Scroll, 374
Stamboul, 493
Strawberry, 25 to 33
,, Cream, 433
Sunflower, 368

TENNIS CAKE, 323 to 363
Tipsy Cake, 503
Trifle, 503
Trois Verveu, 499
Tunisian, 397

VANILLA, 13 to 17
Vermicillied Chocolate, 428
Victoria, 485
Viola or Pansy, 368
Violet 96 to 100
,, Cream for Sandwiching, 96

WALNUT, 137 to 153

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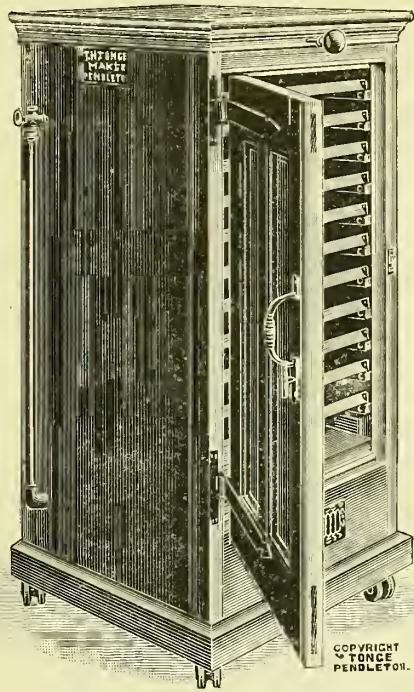
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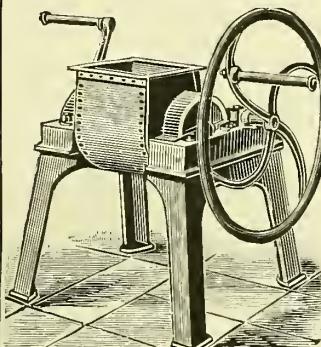
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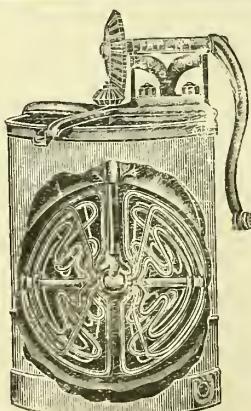
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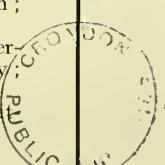
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